

# THE NATIONAL PROVISIONER

MARCH 23 • 1946

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**PACKAGING HEADQUARTERS TO THE MEAT PACKING INDUSTRY**



# THE NATIONAL PROVISIONER

Volume 114

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Number 12

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## contents

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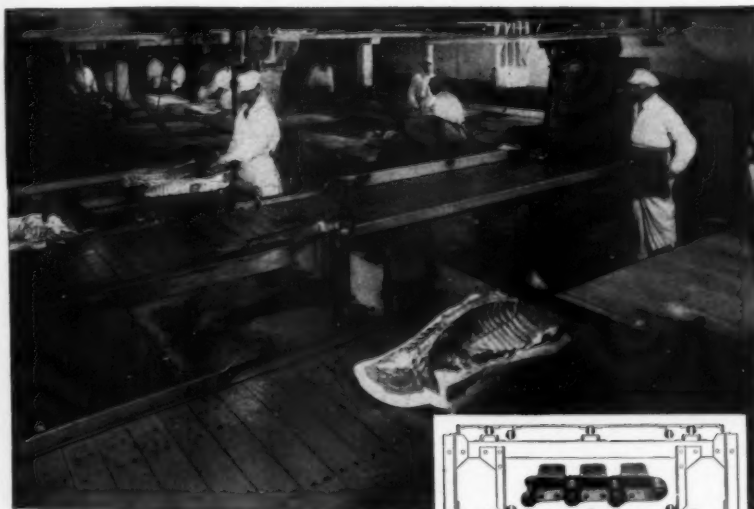
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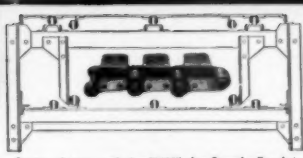
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Minneapolis 5, Dallas 1, Atlanta, San  
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10,254



Link-Belt loin pulling, ribbing and belly conveyors. Also belly roller, on floor below, same plant.



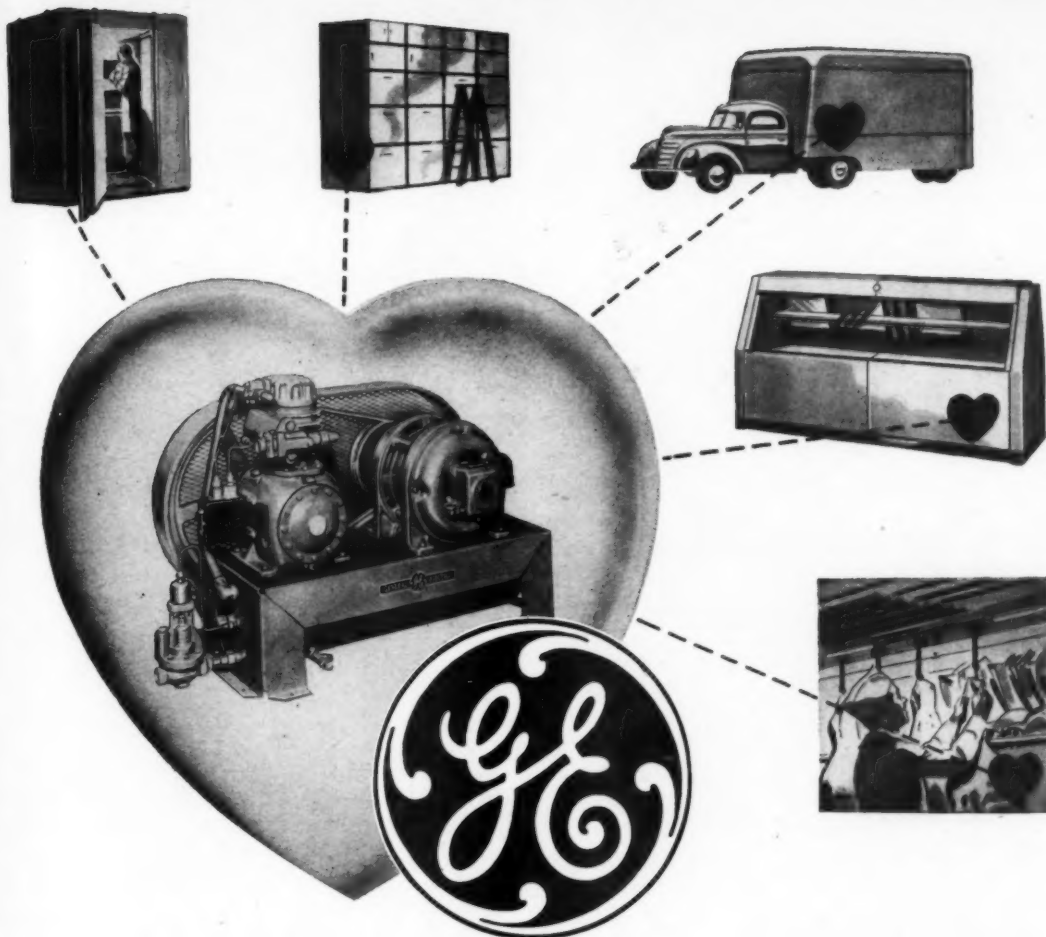
Section of table employing "110B" class Primal roller chain.

Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Automatic Coal Stokers . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Icers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . . . Collars . . . Clutches . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

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## Let's Get Out of the "Jungle"

IT IS the considered opinion of THE NATIONAL PROVISIONER that the time has come to abandon price controls on livestock, feeds and meats and the slaughter subsidy program as well.

We advocate this with considerable misgiving as to the effect of such action on the country's economy and on the interests of all those connected with the meat industry—producers, packers and retailers. We do not believe that it would be a cure-all in any sense; at best it would be a hop from a pretty hot fire into a well-heated frying pan.

Even though, in the first months of the war, THE NATIONAL PROVISIONER anticipated all other industry spokesmen in calling for a realistic overall meat program aimed at balancing production, price, distribution and all other factors and, consequently, has been continually dismayed at the bungling and disconnected course which has been followed, this publication never joined the chorus of furies which has nipped at the heels of OPA almost since its inception. We have criticized where specific factual criticism of OPA or any other government agency has appeared to be in the interest of the country and our industry; otherwise we have kept quiet and cooperated by giving our readers unbiased, accurate and up-to-date information on price and other regulatory developments.

It would have been easy to ignore other considerations to win popularity with this group or that one by beating the drum against restrictions of any kind. By such action, however, the PROVISIONER would have failed in the position of responsibility it has held for more than 50 years.

We believe in the principle of controlling inflation. Whatever the shortcomings of price control, we believe that the cost of the war in lives and money would have been much greater without it. *We recognize the possibility that the cost of readjustment, to our industry, may well be greater without price control than with it.*

We recognize the latter eventuality, however, as a hazard that must be risked if the industry is to escape from its present chaos. The current situation is, indeed, "The Jungle" in which well-ordered practices, standards and business morality have been cynically tossed aside—a "jungle" wherein the law-abiding must stand powerless while the less scrupulous enjoy the spoils of tooth and claw.

Price control—where is price control? Do you find it in the sales rings at country auctions where legitimate packers must drop out when prices soar above compliance levels? Do you find it in the terminal markets where canny buyers "in the know" garner the loads for the boys who can pay big? Do you find it in the coolers of the smart

"custom slaughterers"—at the back doors of the locker plants—in the corner garage where you pick up a "half of warm beef?" Do you find it in the retail store around the corner where the dealer hands the housewife a wrapped order and names the amount—and treats her like the lowest form of insect life if she asks the price per pound?

No, you won't find it in any of these places.

You'll find price control on the silent killing floors and in the empty coolers of the legitimate packers who have tried (unsuccessfully) to reconcile the three great irreconcilables—livestock prices, compliance and wholesale price ceilings. Those fellows have a surfeit of control—they'd buy their livestock at legal prices if they could buy any—they'd sell their products at the ceilings if they had any to sell. Meanwhile, all they can do is lay off the gangs and watch the overhead mount.

As their volume shrinks, more and more meat slips out the channels where price control is at least partially effective and into the back alleys where sellers ask and get all the traffic will bear. Whenever a legitimate slaughterer shuts down or curtails his operations, price control becomes more of a myth and super-inflation more of a reality.

Meat price inflation is here. There is good reason to believe that the total cost of meat to consumers—made up of the cost of the meat sold at ceiling levels, plus subsidies, plus the cost of the large volume now sold at high black market prices—is in excess of what the total cost would be if the same volume of product were available in a free market.

Removal of controls would mean price advances. Perhaps these would be very sharp at first as the staying power of the fly-by-nights was tested in the livestock markets. However, with the free operation of competition, prices would soon find the levels at which housewives would be willing and able to buy.

It appears, therefore, that in the case of meat the fiction of price control—the myth of holding the badly bent line—is being maintained at too high a price.

Patching doesn't do much good anymore. Recriminations don't help. It's a pity we couldn't make it work better, but the blame for that must be shared by all of us, including the obdurate and dictatorial government official, the vocal but uncooperative packer, the housewife ready to pay 5c a pound extra to get more than her share, the retail dealer "on the make," the slaughterer who kept a contribution box in his toilet for visiting beef buyers, and the farmer who didn't care where he sold his livestock so long as he obtained the highest possible price.

Let's get out of the "jungle"—now.



# So- You've Never Had a Flood

## ARTICLE II

**H**AVING taken general precautions against impending flood, such as bulkheading windows and doors, protecting wells, anchoring floatable outside structures, tanks, etc., and having determined how different sections of the plant will be affected by various flood stages, what can the packer do to minimize damage if it appears that a flood is going to invade the basement and perhaps the lower floors of his plant?

This is pretty much a case of retreat and make the best of it—and the best is not too good. Use of foresight and common sense mixed with pessimism is essential under these circumstances. The history of a number of meat plant and branch house floods indicates that very often the action taken is "too little and too late." For example, the NP files contain a number of cases in which product and equipment have been moved and removed and removed within the plant—and been damaged in the end.

### Move Your Meat in Time

Perhaps the most important problem confronting the packer is the protection of his edible product, both fresh and in cure. If he has sufficient advance warning, and it appears probable that the flood will reach a stage where his outside power and water supply will be endangered, or his own power or re-

frigeration plant flooded, he will do well to move his meat, hides, sausage casings and other perishables to the "safe" plants of his competitors, cold storage warehouses or into distribution channels while he can still transport them by rail or truck. Moving meat by boat is dramatic but not very practical.

In federally inspected plants the Meat Inspection Division would require that edible and inedible products be removed from the official establishments in such manner as to insure that contamination does not take place. That is, the inedible products should not be handled, at the same time, in the same conveyers with edible products. The movement of edible products by means of a boat would not meet with favor, as it is impossible to preclude contamination when the manifold possibilities are so near.

The packer may feel, of course, that his coolers will not be reached by the flood, but they are of small value if they cannot be refrigerated. In an emergency, dry ice, cold plates or small condensing refrigeration units may be pressed into service to save product, but these are uncertain expedients at best.

It should be pointed out that the freezers will remain at a satisfactory temperature for several days after the refrigerating equipment has become ineffective, presuming, of course, that

flood waters do not enter the freezers.

One packer with plenty of flood experience sums up his attitude thus:

"In handling perishables, to me there is only one way, 'Get them out of reach of flood waters.' Maybe you find after the danger is past you moved a lot of goods and then nothing happened, but we would rather be safe than sorry."

### Product Protection Impractical

Flood water must not be allowed to come in contact with edible product and, except in the case of meat in hermetically sealed metal containers, there is no method of protecting it which is acceptable from a sanitary standpoint if the water does reach it. One packer went to considerable trouble during a flood in his plant to seal up some of his pork cuts in 100-deg. brine in tight barrels. The barrels were stored in a section of the plant which flooded and while the meat came through in fine shape, and only a little silt filtered into the containers, the product was condemned as unfit for consumption.

Many of the materials used in the meat plant must be moved beyond the reach of water. Empty packages and containers of all kinds, labels, salt, sugar, binder flour, curing materials, seasonings, sawdust, washing compounds, etc., can be stored wherever there is clean, dry space available. Do

## Only speedy action backed by systematic planning can avert disastrous losses when swollen streams spill over flood walls to threaten your meat plant

not leave a car of supplies or product on the plant siding until it is too late to move it.

Much of the equipment used in the packinghouse is too bulky or heavy to move, but, if the flood does not rise too high, its normal elevation above the floor may prevent immersion. Precision instruments and apparatus, such as that used for pickle pumping meats, and scales and recording thermometers, must be removed since they might be badly damaged by water. Sausage room knives and plates, cutting tools, power saws, trolleys and belting should also be placed above the expected high water level.

### Remove Electric Motors

It is very desirable to remove or elevate all electric motors if it is possible to uncouple them from the machinery they drive and to lift and transport them. Removal of fractional horsepower motors is simple, but larger units are more difficult to handle, particularly when time is short. One packer with considerable flood experience has installed strong eye-bolts directly above all electric motors on the lower floors of his plant. These make it easier to lift the motors for removal and also make it possible to elevate them several feet if they must remain in the same location during the flood.

Cup grease, liberally applied, will provide some protection for bearings, gears, cutting edges and other parts of equipment which would be damaged by corrosion but which cannot be removed from the flood-threatened section of the plant.

Wooden boards should be removed from cutting tables and similar equipment if it appears likely that they will be reached by the flood. Wooden smokesticks and gambrels should also be taken to an upper floor. It probably will not be possible to do much about wooden flights on conveyor pork cutting tables.

The insulated doors of cooler and freezer rooms which may be subject to flooding should be removed before the high water enters. While removal of the heavy doors will allow water to carry dirt and debris into the cooler, this step is necessary so that the pressure differential between the outside and inside will not cause buckling of the walls or other structural damage.

Since there is usually some water movement in a flooded building, buoyant objects should be removed or anchored. Floating timbers, empty gas cylinders and benches may damage equipment or the structure if they are allowed to move freely.

Inside storage tanks, like those out-

side, if filled with lard, oil, etc., should not be emptied but should be sealed to protect their contents. If empty, such vessels should be filled with water and sealed.

Extinguishers and other fire fighting apparatus should be removed from lower plant levels to protect the equipment and insure its availability in case of need.

The steam and refrigeration plants present a special problem. In most cases it is essential that they be kept in operation as long as possible to supply protection for product and power for pumps, elevators, conveyors, etc. It may be possible to keep the engine room going for some time by bulkheading and sandbagging it and using almost any type of pump available to pick up water from a low point in the room. However, if it appears that the battle will be lost, steam plant fires should be drawn in time so that the boilers have a chance to cool down. Small motors, switches, transformers and instruments should be removed.

### Shutting Down Refrigeration

In shutting down the refrigeration plant it is probably best not to try to withdraw the refrigerant from the system. Pressures should be equalized and the liquid receiver and condenser permitted to fill. Ammonia should be retained in the coils in the coolers. By all means keep ammonia out of the flood water in the engine room. About the only way water could get into the system would be through leaking packing glands on compressors.

It will probably be impossible to move larger motors, such as those employed on compressors or generators,

so that the packer faces a real job on this equipment when the flood recedes. In connection with these and other motors it should be remembered that they must be cleaned and dried out before they can be put back in service. Since facilities for drying may be limited and overworked at flood time, the plant's reopening may be delayed for weeks if many motors are damaged.

Failure of the steam and power plant, or the suspension of electric and water service from the outside, may place the plant in a precarious position. The packer may then have to rely on his gravity tank and hand extinguishers for fire protection, especially if the municipal fire department cannot reach the plant because of the flood. Lack of electricity and steam may make it more difficult to move product and to light and heat areas requiring such service. If the weather is cold it may be necessary to provide emergency heat to keep sprinkler and essential water line from freezing, or, as a last resort, they may be drained.

The federal Meat Inspection Division has stringent regulations regarding the use of nonpotable water in official establishments and, therefore, no processing or other operations would be permitted if the water supply were in question.

If the plant utilities continue to function, gas, steam, electricity and water must be shut off in affected portions of the packinghouse as the flood progresses. Failure to do this will increase the fire hazard and waste these materials. If the plant is sprinklered, service should be cut off in flooded departments but maintained elsewhere.

The National Board of Fire Underwriters points out that during the period of flood, unusual precaution should be taken to prevent fire. Extra watchmen should be provided to patrol the premises, smoking should be prohibited and every other possible means taken to eliminate any hazard which might result in fire at a time when normal protection cannot be expected.



### THERE'S NOTHING NEW ABOUT DANGER FROM FLOODS

The history of many packing plants is marked by periodical battles against the relentless onslaught of floods. This scene, enacted in 1903, shows inundation of John Morrell & Co. plant at Ottumwa, Ia., a threat the firm has faced on numerous occasions since.



Special to *The National Provisioner*  
from the U. S. Department of Labor,  
Wage-Hour-Public Contacts Division

## WAGE-HOUR LAW VIOLATIONS COSTLY

**W**HY was it necessary for the meat industry to pay more than \$235,000 in back wages last year to bring it into compliance with the Fair Labor Standards Act? Why, after almost seven years of operation under this Act, were more than one-half of all plants inspected by the Wage and Hour Division during the fiscal year ending June 30, 1945, in violation of the Act's minimum wage and overtime provisions?

As a service to its readers, *THE NATIONAL PROVISIONER* turned to the Wage and Hour Division for the answers, and for the guidance necessary to aid packers in avoiding a repetition of violations.

The division points out that many violations apparently are unintentional and that the most frequent type of violation is the failure to compute and pay overtime earnings correctly. This conclusion is reached on a study of inspection records resulting from a nation-wide policy of concentrating inspections where there are complaints or other reasons to indicate that violations may exist.

Too many employers, it was found, still demonstrate difficulty in determining which of their employees are covered by the Act. It should be borne in mind by employers that all employees engaged in interstate commerce, or in the production of goods for interstate commerce, are covered by the act's minimum wage and overtime provisions, unless specifically exempted.

### Minimum Wage Rate

Included in the exempted classification are employees whose duties, responsibilities and compensation meet all of the basic requirements for exemption as an "executive" or "administrative" employee, as defined in the division's regulations. But, error in classifying their employees with respect to these requirements hardly explains why nearly one out of every four inspected firms found in violation had failed to pay various of its employees the basic 40c per hour minimum wage. This minimum, universal throughout the continental United States since October 24, 1945, by automatic provision in the Act, has been the minimum in the meat industry since March 20, 1944, on the basis of a wage order established for the industry upon recommendation of a committee representing its employers, employees and the general public.

This rather startling record of non-payment of the bare 40c per hour minimum does not, of course, mean that the ratio necessarily is that high for the

**Congress now has before it for consideration many recommendations for amendments to the Fair Labor Standards Act discussed in the special article on this page. Among the proposals are recommendations which would increase the minimum wage; include a statute of limitations; and eliminate certain exemptions, particularly in the agricultural and food processing field, and other changes.**

meat industry as a whole, because the inspections reported cover only a part of the industry. Furthermore the violations revealed that most minimum wage violations occurred in the nation's traditionally low-wage areas.

But violation of the act, even though unintentional, may prove costly to employers because the act provides for court action by employees on their own behalf to recover back wages, under which they may be awarded double payment of wages due, plus reasonable attorneys' fees and costs. Thus, the packers who were obliged to pay \$235,000 in back wages were liable to pay twice as much, or \$470,000, plus thousands of dollars in attorneys' fees and costs.

What can an employer do to avoid violations of the Wage-Hour Law? *THE NATIONAL PROVISIONER* has obtained the following advice from the Wage-Hour Division for the special guidance of meat packers:

Under the act, employers engaged in handling, slaughtering, or dressing poultry or livestock may consider certain employees as exempt from the overtime provisions for a period aggregating not more than 14 workweeks in any calendar year. Employees so exempted must actually perform such work. Employees whose occupations are a necessary incident to the handling, slaughtering, or dressing of such livestock or poultry, and who work solely in those portions of the premises devoted by their employer to such work, also may be exempted.

The Wage and Hour Division's "Interpretative Bulletin No. 14" and Release R-1892, (available from the Division on request), provide full details relative to this exemption, which covers these activities:

**Livestock:** Transporting to the slaughterhouse, stockyards, or other place where the livestock is to be sold; receiving same, weighing, or otherwise determining the basis for payment to producers; grading; and selling; slaughtering; and dressing, i.e., bleeding, removing head, hide, hair, entrails and dirt.

**Poultry:** Buying and transporting live poultry to the place where it is to

be slaughtered; receiving same; weighing, or otherwise determining the basis on which the producer is to be paid; grading; cooping; and selling the live poultry; slaughtering; and all operations generally performed in connection with the dressing of poultry.

The exemption also applies to the employees of brokers or commission houses, if and to the extent that they are engaged in physically "handling" poultry or livestock.

The division cautions that the exemption applies only to the handling of livestock and poultry, and *not* poultry and livestock products or by-products. Therefore, *not* included are the manufacturing, curing, smoking, grading, refrigerating, and packing of meat products and by-products, such as beef, veal, casing, pork cuts, pigs feet, sausage, fertilizer, tallow, grease, hides, offal, beef extracts, oleo products, sheep skins, and shortening, the processing of livestock and poultry meat for packing and canning purposes, and the packing and canning of such meat.

Also the exemption does not apply to employees performing any operations on dressed meat or poultry after such products have been placed in the coolers. Neither does a renderer, who disposes of dead animals, and who recovers and sells hides, grease, tallow and tankage, perform operations which are included within the exemption.

### Uncertainty as to Coverage

At times, wholesale meat dealers may be uncertain on the subject of coverage of their employees. In instances, where a wholesaler sells across a state line, coverage of his employees under the act is clearly shown. In the case of dealers engaged in wholesale distribution within the state of their location of products purchased out of that state, it will be necessary to examine the activities of each particular employee to determine whether his activities relate to the particular transactions which constitute interstate commerce.

Both packers and wholesalers are cautioned that most unwitting violations of the overtime provisions of the law

(Continued on page 24.)



# Packers Waging Losing Battle Against Growing Black Market

WESLEY HARDENBERGH, president of the American Meat Institute, told a House committee on March 22 that the black market in meats is entirely out of hand and that industry and consumers alike would be better off without price controls.

Shortly before President Hardenbergh testified, Chester Bowles, Economic Stabilization Director, had announced an amendment to OES Directive 41 providing some tolerance for inadvertent violation of livestock price ceilings. Amendment 3 to Directive 41 directs the RFC to withhold subsidies from slaughterers who during an accounting period purchased live cattle at prices above the maximum provided by the regulation. Withholdings will be at the following rates: 10 per cent of the subsidy to be withheld if the killer's costs exceed the maximum permissible amount by no more than 0.25 per cent; 30 per cent will be withheld when the cost ranges between 0.25 per cent and 1 per cent above the maximum; 60 per cent will be withheld when the cost ranges between 1 and 2 per cent above the maximum; the entire subsidy will be withheld when the cost exceeds the maximum by more than 2 per cent.

A slaughterer whose payments above the maximum are not more than 1 per cent of his cattle costs for an accounting period may request a review of his case by OPA in the event of extenuating circumstances. Automatic withholding of the subsidy will apply only to the slaughtering plant in violation, in the case of companies owning more than one plant.

OES also announced a change in the rate of subsidy withdrawal as prices for cattle fall below the maximum permissible cost. The amount of the subsidy will decline 2c for every 3c drop in cattle prices below the maximum. Previously, the rate of decline was 4c in subsidy for every 5c drop in prices. The revised rate of subsidy decline will enable slaughterers to buy cattle at prices below the maximum without as great a loss of subsidy as the previous ratio required.

All slaughterers who claim subsidy payments and report their costs will be required by RFC to file April claims covering an accounting period beginning April 1.

Alarm over the increasing diversion of beef cattle into black market channels is being sounded in meat packing circles throughout the country. With total packer cattle purchases at principal markets running some 20 per cent under a year ago, reports of greatly curtailed beef slaughtering operations are growing daily.

Beef output since the end of the meat

strike has been the lightest in a generation in the plants affected by the strike, the U. S. Department of Agriculture reported this week. Although seven weeks have elapsed since the plants resumed operation after government seizure, the department said that a disappointing feature thus far has been their failure to resume a normal role as major cattle buyers in the principal markets.

## Conditions Worse: Wilson

In fact, the department said, reports from some centers indicated contraction rather than expansion of operations. For the past several weeks purchases at many points by these major meat packers were confined principally to cows or heifers while order buyers and local independent cattle killers gathered in most of the steers.

"The black market in meat, which has existed ever since the imposition of price control, is probably worse now than it has ever been," Thomas E. Wilson, chairman of the board of Wilson & Co., told stockholders at the annual meeting this week.

"I see no way out of it—there will probably be a tightening up on enforcement but the situation is getting away from the OPA. Something must happen and soon," Mr. Wilson said.

He pointed out that as a result of profits to black market operators averaging \$50 a head on cattle, or a minimum of 10c a pound on live weight, more and more of the live cattle are being diverted away from government inspected plants. He cited operations at the company's Oklahoma City plant which last week killed only 150 cattle compared to a normal kill of 5,000. Mr. Wilson said that one day this week the company purchased less than 700 head in the Chicago market compared to normal receipts of 15,000.

Complaints about loss of beef volume are particularly loud in the Midwest, although there is scarcely a section of the nation where they do not echo. At Kansas City, a representative of a major packing company, who asked that his name be withheld, said that he has recommended that his plant suspend beef processing operations. "Anyone who seeks to operate on a legitimate basis is stymied by present regulations," he said. "Only by dealing in the black market is it possible to carry on."

Other reports from the same city disclose that two additional large packing plants, each of which normally slaughters a total of 180 beefs per hour, have reduced their beef kill to 18 head per hour. A check of receipts at Kansas City, based on reports to THE NATIONAL PROVISIONER, reveals the following de-

cline in beef slaughtering by the four major plants there during the week ended March 9 compared with the same week a year earlier:

	1946	1945	Decrease
Armour .....	830	2,479	1,649
Cudahy .....	974	2,429	1,455
Swift .....	631	1,572	941
Wilson .....	991	2,452	1,461

Similar conditions are being encountered at other midwestern markets. Two plants at St. Louis report curtailed operations in beef, while packers at Iola, Parsons and Topeka, Kans., allege that they are losing money on each head of cattle slaughtered. Others contend that "the OPA squeeze" has thrown huge numbers of cattle into the hands of black market dealers.

Two meat packers in Wichita, Kans., have bluntly hurled black market charges at East and West Coast cattle buyers, claiming that it is virtually impossible to buy beef cattle on the market and remain within OPA compliance because "buyers from out of the area are bidding above OPA ceilings for cattle."

Numerous specific examples of the adverse effect of the cattle shortage on packinghouse operations have come to light.

J. A. Preston, general manager of the Cudahy Packing Co. plant at Wichita, which is said to have reduced its beef kill 80 per cent because of the firm's inability to secure cattle, asserted that "Wichita packers can still buy hogs and sheep and can't afford to risk losing government subsidies on pork and mutton production through violation of ceilings on live beef."

Herbert J. Guggenheim of the Guggenheim Packing Co., Wichita, said his company has decreased its cattle kill by more than 65 per cent because "out of town buyers are paying above the ceiling price and getting the cattle." He added that it has been necessary to lay off over half of the firm's regular working force.

The Parsons Packing Co., Parsons, Kans., contends that it is losing between \$10 and \$15 per head in killing beef and said it is suspending operations.

M. & M. Packing Co., Iola, Kans., has declared that it will process only "a very limited quantity of beef" until OPA grants some form of relief.

The Banfield Packing Co., Chanute, Kans., has reduced its beef kill to 25 per cent of normal.

## Legitimate Packers Helpless

Dressed beef, bought and sold in compliance with OPA prices, is rapidly disappearing from legitimate channels of trade. J. C. Stentz, first vice president of John Morrell & Co., told the company's directors at a meeting in Ottumwa this week.

"Under normal conditions," he said, "we would have some 2,000 carcasses hanging in our Ottumwa coolers. Today we have 200—one-tenth of the usual amount. The simple fact of the matter is that under OPA prices no legitimate

(Continued on page 16.)

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IN HOME AND INDUSTRY

## Swift Internacional Profit 34 Per Cent Less in 1945

Compania Swift Internacional, on March 14, reported net earnings of 11,965,201 Argentine pesos (\$2,947,029) for the year ending December 31, 1945, compared with 18,080,225 pesos (\$4,474,856) in 1944, a decrease of 34 per cent. This was equivalent to 7.98 pesos (\$1.96) a share in 1945, and 12.05 pesos (\$2.98) the previous year. Dividends paid during 1945 amounted to \$1.80, compared with \$2.50 in 1944.

In his letter to shareholders, President Joseph O. Hanson said that the decreased earnings were largely because of "political and social unsettledness" as well as of war and weather conditions. He noted the decree issued December 21, 1945, by the Argentine government, providing wage increases for all workers, effective December 1, 1945, ranging from 10 to 25 per cent, plus a regular year-end bonus equivalent to one month's pay. Although leaders of commerce and industry decided not to comply on the grounds of its doubtful constitutionality and because it created undue hardships, the meat packing industry voluntarily granted a wage increase approximating 17½ per cent to all hourly-wage employees, effective January 1, 1946, he said.

Current assets reported at the close of the fiscal year totaled 207,177,560 pesos (\$51,027,833.03). The company operates meat packing plants in Argentina, Brazil, Uruguay, Australia and New Zealand.

A special meeting of shareholders will be held in Buenos Aires on April 1 to consider a proposal to double the company's present 1,500,000 shares of 14-peso par value stock.

## Non-F. I. Pancreatic Glands May Be Shipped Interstate

In Meat Inspection Division Memorandum 91, A. R. Miller, chief of the division, has ruled that pancreatic glands to be used for pharmaceutical, organo-therapeutic, or technical purposes may be shipped interstate whether or not they are prepared in an establishment operating under federal meat inspection provided that the containers are plainly marked. "For Pharmaceutical Purposes," "For Organo-therapeutic Purposes," or "For Technical Purposes," as the case may be, without any reference to inspection. Pancreatic glands in this category may be brought into and stored in edible product departments of official establishments or shipped in the same car or vehicle with edible product, if packaged in suitable containers and so handled that there is no interference with the maintenance of sanitary conditions or the proper conduct of inspection.

Insofar as they conflict with the above, existing orders and instructions on this subject have been superseded.

## How's Your INDUSTRY QUOTIENT?

*It's quiz time again, so gather 'round and see how well posted you are on recent developments in the packing industry. We think this week's test is a little easier than usual, so you'll have to get eight right to be rated as top man, at least six or seven correct to beat the average, five to stay with the crowd—and if you miss more than half the questions you've been too darned busy to read the news and need a vacation.*

1. The American Meat Institute sponsors the Fred Waring radio show on which of these combinations of days: (a) Sundays and Wednesdays; (b) Mondays and Fridays; (c) Tuesdays and Thursdays; (d) Wednesdays and Saturdays.
2. The number of amendments needed to effect the latest change in wholesale meat ceiling

prices was: (a) seven; (b) eight; (c) nine; (d) ten.

3. Wool production last year was: (a) at a record level; (b) about average; (c) lowest in history; (d) lowest since 1928.

4. The only basketball team sponsored by a meat packer to compete in this year's national professional cage tournament comes from: (a) New York city; (b) Green Bay, Wis.; (c) Anderson, Ind.; (d) St. Louis, Mo.

5. World hog numbers during 1945 declined: (a) 5,000,000 head; (b) 7,500,000 head; (c) 10,000,000 head; (d) 15,000,000 head.

6. Choice grades of beef was recently: (a) extended for six months at the same proportion; (b) increased 5 per cent; (c) reduced 5 per cent; (d) reduced 10 per cent.

7. Pictured below are four men you should know. Score one point for each man you correctly identify: (a) Carl Valentine; (b) W. R. Sinclair; (c) G. B. Thorne; (d) John J. Madigan.

Turn to page 23 for answers.



No. 1 is..... No. 2 is..... No. 3 is..... No. 4 is.....

## INDUSTRIES SET PLANS FOR FOOD CONSERVATION

Representatives of the nation's food industries meeting at the Department of Agriculture last week were unanimous in emphasizing the need for sharp reduction of food waste and increasing the use of foods in plentiful supply as alternates for those needed for shipment abroad.

Specific recommendations for conserving bread and meat products, and fats and oils were drafted and presented to the Famine Emergency Committee. Separate proposals for food conservation have been prepared for the three branches of the food industry—food distribution, public feeders and baking—and were presented to the representative groups.

Asking that the fullest information about domestic food supplies and the extent of needs overseas be kept before the people, the food trades rep-

resentatives pledged their full support to the program to make more wheat, fats and oils available for shipment abroad. They also urged the elimination of food waste at all levels.

## AGREE ON WAGE BOOST

Amalgamated Meat Cutters and Butcher Workers, Local 255, A F of L, composed of nearly 400 employees of the Tobin Packing Co. plant in Rochester, N. Y., voted to accept an offer of 14c an hour general wage increase made by the concern in negotiations during the past week. Previously, the union had rejected a company proposal for an 11c an hour increase.

Under the agreement, the new wage scale ranges from 86c to \$1.09 an hour, based on a 40 hour week, and provides for time and a half for overtime. It is retroactive to January 28, subject to payment of government subsidies.



## Black Market Expanding

(Continued from page 13.)

packer can compete with those who buy for the black markets. A similar situation prevails at our Sioux Falls and Topeka plants."

Government statistics, Stentz pointed out, indicate that there is at least a normal supply of slaughter cattle in the nation. Despite this, however, the cattle are not flowing to legitimate slaughtering plants, he said.

"Last week the Ottumwa plant killed 980 cattle and beef house employees had only 24½ hours work. Normally they would work a 40-hour week, and we would kill some 3,600 cattle, thus pro-

viding plenty of beef for our trade. Under present OPA pricing policies we cannot buy enough cattle to provide a full work-week for our employees. We cannot buy enough cattle to operate at even 50 per cent of capacity, for there are markets which will pay far more for cattle than the law allows us to pay."

Asked what would happen if OPA ceiling prices were taken off both livestock and the finished product, Stentz indicated the market might advance, but would soon level off to the ultimate benefit of the consumer.

"The theory behind OPA price control is sound enough to be convincing to many, but price ceilings are no longer

a true index of what consumers pay for meat because of the extensive black market operations. The ramifications of the complex and widespread packing industry are so great that the OPA cannot enforce its own regulations. Black market operations have made a myth of OPA's declaration that it is 'holding the line' on prices," Stentz declared.

At Cincinnati it was estimated that this week the beef kill was off 10 to 15 per cent and the pork kill 50 to 75 per cent. Cincinnati packers blamed black marketeers who are buying up livestock before it reaches legitimate markets. One packer said that dressed beef with a price ceiling of about 20¢ had been sold for 45¢. This packer said that light penalties for violations did not stop the black market.

"They make \$100,000 to \$150,000 on the deal, but get fined only a couple of thousands," he said. "If we are going to have an OPA we should give it enough money to enforce the regulations. Black marketeers should be given stiffer penalties and legitimate packers should be allowed a reasonable profit."

Cincinnati meat packers have not yet resorted to big layoffs, but many are cutting down their hours of operation. E. Kahn Son's Co. reported that its slaughter operations have been cut 20 per cent on cattle and 50 per cent on hogs because of inability to purchase livestock in compliance.

Omaha packing plants reported this week that they are drastically reducing slaughtering operations because of inability to buy cattle at present prices and stay within government compliance.

"I don't know how long we can stay in business this way," Ed Hinton, Armour plant manager, said. "Order buyers and chain store packers are taking the cattle at prices which we can't pay and stay within government limitations."

Omaha's Cudahy plant has cut its beef kill by 25 per cent in the last two weeks and it will be worse this week, Manager George Hugenburg said.

## TIGHTER GRAIN FEED RULES

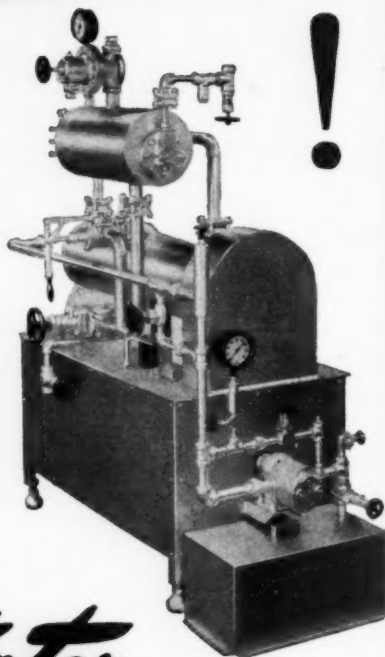
The Secretary of Agriculture is expected to issue before the end of this week an order requiring a substantial cut in the amount of feed used for feeding livestock. It is believed that the cut will be not less than 15 per cent, and may run up to 20 per cent. This curtailment in the use of grain will be required not only of livestock feeders but of all industrial users of grain.

Officials are quoted as saying that the forthcoming feed order, due to go into effect April 1, will virtually eliminate black market operations and bartering in the distribution of corn. Under the provisions of the order, purchasers will be required to have supply or preferential certificates before they can buy corn, and sellers will be required to present them upon demand.

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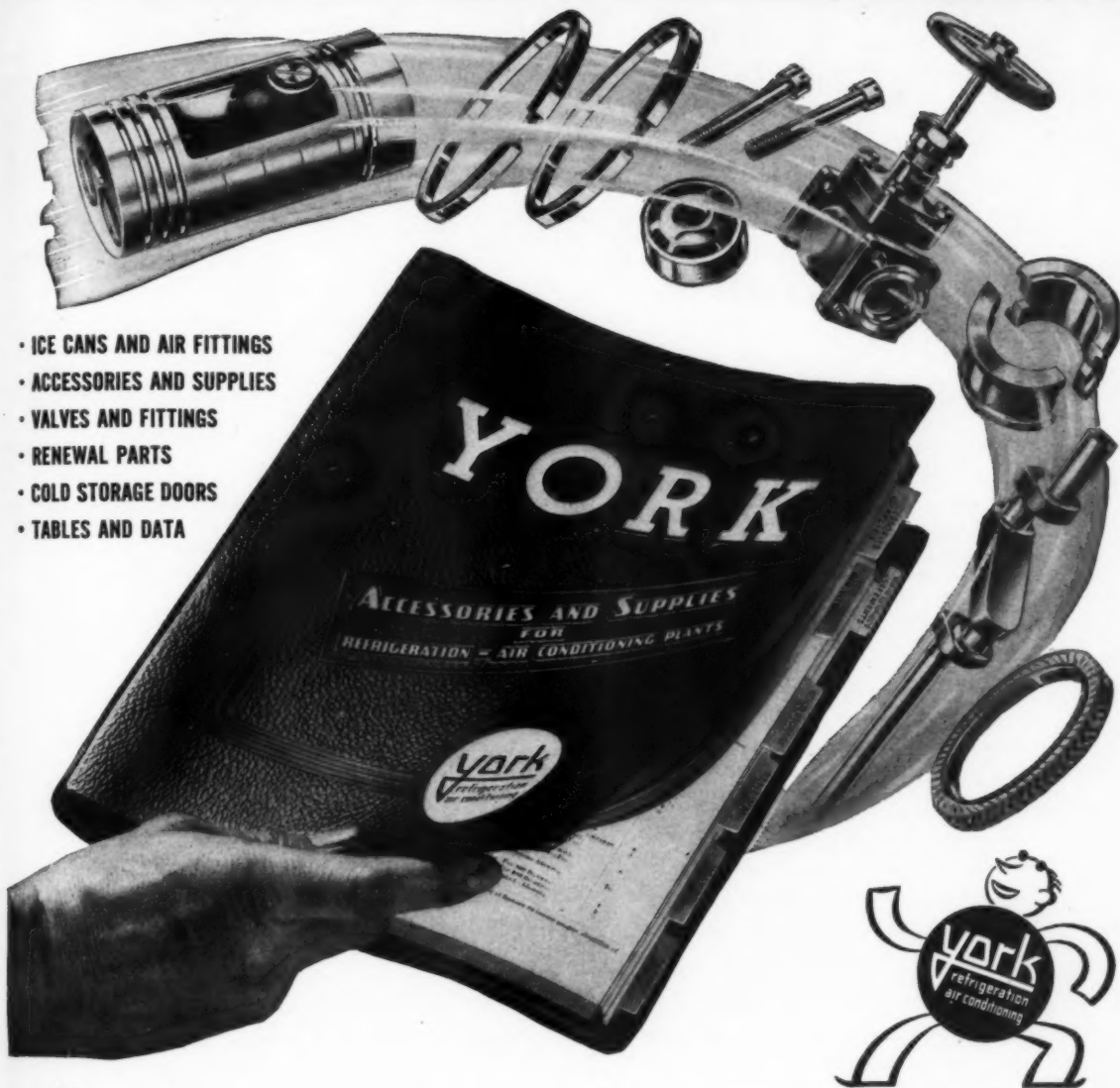
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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● **Milton J. Schloss**, manager of the livestock purchasing and meat production and distribution department of the E. Kahn's Sons Co., Cincinnati, was elected a director and vice president of the firm last week. He has been connected with the company since 1928, except for three years he spent in the armed forces. His election increases the board from five to six members. Other directors, all re-elected, are Louis W. Kahn, Albert H. Kahn, Louis E. Kahn, Henry Hellwitz and Robert L. Moran.

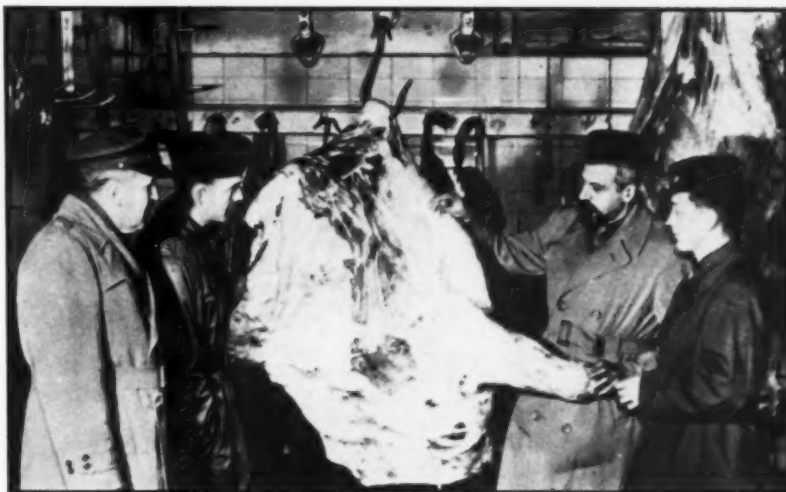
● **E. J. Strecker**, plant superintendent of Armour and Company, Spokane, Wash., presided at a retirement dinner honoring **T. J. Meecham**, who had served the company 40 years. Beginning at Omaha, Neb., he went to Spokane in 1919 when Armour purchased the plant from the Stanton Co. Honoring his 40 years of service were 40 employees at the banquet.

● **Edward A. Figge**, 57, treasurer of Figge & Hutwelker, Inc., New York city, died suddenly, March 20. He was also treasurer of Hall Street Cold Storage Warehouses, Inc. Well known and highly regarded in wholesale and retail meat circles in the East, his firm is one of the oldest in the industry, having been established 76 years ago. He is survived by his wife and his brother, **Alexander H. Figge**, who is president of Figge & Hutwelker.

● A meat packing plant will be constructed at Kaplan, La., in the near future, it is reported. Owners of the business are said to be **Harry Hartman** and **Capt. M. C. Miles**.

● **John Morrell & Co.**'s sales representatives in the eastern Ohio and western Pennsylvania districts attended a conference, March 22, at Hotel Roosevelt, Pittsburgh, according to **F. A. Janda**, Morrell manager at Pittsburgh. Those participating from the company's Sioux Falls, S. D., plant were: **R. M. Foster**, assistant sales manager; **O. F. Matthews**, manager, beef division; **V. M. Kleespies**, assistant manager, savory foods division; **D. F. Houdeshell**, manager, sausage sales, and **C. C. Conradi**, of the sales department.

● The Lethbridge Cooperative Packers, Ltd., incorporated last year under the cooperative marketing act of Alberta, Canada, will establish a meat packing plant at Lethbridge, which is expected to be in operation sometime this year. **W. W. Scott**, a director of the organization, stated that the proposed abattoir will provide a market in Lethbridge for animal producers, enabling them to



### FIRST KOSHER BUTCHER SHOP IN GERMANY OPENS

Beef which has been killed in the orthodox kosher manner receives stamp of approval from Rabbi Alexander S. Rosenberg (right, with beard), who is a member of the executive command of the Union of Orthodox Rabbis of the United States and Canada, as the first kosher butcher shop opens in Germany since the war. Left to right: Lt. Col. James W. Bender, supply officer, military government of Bavaria; Capt. T. W. Buchanan, of the food and agriculture division of the military government; Rabbi Rosenberg, and Ralph Harkins, Pittsburgh, UNRRA. A butcher shop in Munich is supplying meat for the displaced orthodox Jews in UNRRA camps in Bavaria, according to Acme caption.

eliminate loss in shipping. He stated that the trend in the packing industry in the United States is de-centralization and smaller plants located in the center of production, citing the fact that 11 small, co-operative units costing up to \$100,000 each have been built in Illinois alone in recent years.

● **J. J. Abraham**, chairman of the board of the Abraham Bros. Packing Co., Memphis, Tenn., died this week.

● The John Wenzel Co., Wheeling, W. Va., was closed down March 14, when 108 union members voted to leave their jobs and did not report at the regular starting time. Conferences were being held between union and management representatives. The shutdown hinged upon the union's request for a 16c hourly wage increase.

● Committees from the Gastonia, N. C., city council and Gaston county commissioners conferred recently on plans to erect a municipally operated abattoir to serve Gaston county farmers. **R. E. Rhyne**, county physician, and other health officials, were present at the meeting.

● A recent inspection of the Platt & Obler slaughterhouse in the western section of Horseheads, N. Y., by Dr. Norman Gridley, town health officer, and **Mort W. Rickey**, peace justice, revealed no violation of the town health

ordinance, they reported. Several residents of the vicinity had appeared before the town board to complain of conditions.

● **William Rooney**, veteran provisions trader on the Chicago Board of Trade, has just returned from a late winter vacation at Excelsior Springs, Mo.

● A meat cutting and processing plant and frozen food locker is being built at Bamberg, S. C., by **Herman Warren**. The building will have a 500-locker capacity, with 364 being erected immediately upon completion of the building and others added later.

● **Carl Pieper**, vice president, Oswald & Hess Co., Pittsburgh, has joined **George Hess**, company president, at Golden Beach, Fla., who has been vacationing there for two months. They are planning to return to Pittsburgh about April 1.

● **R. A. Rath**, president of the Rath Packing Co., Waterloo, has been named a director of the Waterloo Baseball club of the Three-I league.

● **Louis E. Kahn**, vice president of the E. Kahn's Sons Co., Cincinnati, told 500 delegates to the Club Managers of America Association convention in Cincinnati, March 12, that packers "do not feel that the immediate future will see a larger volume of prime meats." He stated that stock growers cannot obtain



grain for feeding purposes and that OPA does not have sufficient personnel to cope with the black market. He also said that OPA figures show that 30 to 40 per cent of quality beef is being diverted from legitimate trade channels.

● **Angus E. McDonald**, 56, active for 34 years in the Armour and Company hog buying department at Chicago, died early this month following a heart attack. He had been ill for several months. Survivors include his widow, two daughters and a son.

● The East Haven Packing Co., Hartford, Conn., which recently began operating under federal meat inspection, has requested that the agreement between the city and the slaughterhouse be terminated.

● Construction of a \$50,000 plant for the Grays Harbor Packing Co., at Hoquiam, Wash., was started recently by Quigg Brothers.

● **Harry M. Porter**, former general manager of Frigorifico Armour de La Plata, Buenos Aires, a position he held for many years before retiring in 1941, died at West Palm Beach, Fla., March 14, at the age of 63. He began his packinghouse career with the Hammond Packing Co. in Chicago in 1908. Prior to going to Buenos Aires, he had been in the branch house department of Armour and Company, and had been manager of Armour's Panama and San Juan, Puerto Rico, branches. He served in World War I, taking up his business duties in Buenos Aires immediately following his discharge.

● Articles of incorporation have been filed at Olympia, Wash., by S. C. Marshall, Claude Blythe, John Koenig and H. E. Splane, all of Tacoma, to engage in the meat packing business. They formed the Loveland Packing Co., capitalized at \$50,000.

● Sixteen carloads of pickled horse meat have been shipped to Belgium by the Hill Packing Co., Topeka, Kans. It is part of a 2,000,000-lb. shipment going to Belgium under UNRRA direction. Following completion of this order, the company will begin preparation of a 2,000,000-lb. shipment for Holland.

● **Byron Benson**, advertising manager of the Rath Packing Co., Waterloo, Ia., has been appointed advertising chairman of the Waterloo Chamber of Commerce for 1946, and **John Coverdale**, manager of Rath's agricultural bureau, was named agricultural chairman.

● Formal opening of the West Columbia Frozen Foods Co., Columbia, S. C., was held March 15. The 450-locker plant is owned by **Robert F. Patterson** and **D. C. Bryan, jr.** It is equipped to slaughter, cut, cure, chill and package meat and to render lard.

● Strenuous objections to the city's levying a \$400 a month charge against each of four meat packing plants in Houston, Tex., has been voiced to the city council by the packers. The charge was proposed as a means of raising funds to reimburse the city in part for the \$27,795 it will spend this year for inspection of meat at the packing com-

panies by city veterinarians and sanitarians. **J. W. Sartwelle**, representing the Port City Packing Co., said that the proposed charge would impose an unnecessary burden on the four companies and would place them, from a competitive standpoint, "in an unfair position with the Houston Packing Co., which has federal inspection, and with outside meat shippers." The four plants are not eligible for federal inspection.

● **Joe C. Scott**, president of the Oklahoma state board of agriculture, has reported that the first of a fleet of Army decontaminating units obtained by the state for its livestock spray program, has arrived, and that the department expects to have trucks operating in more than 50 counties by April 1.

● **Thomas Vincent**, traffic manager of the Rath Packing Co., Waterloo, Ia., has been re-elected chairman of the Waterloo-Cedar Falls Traffic Association.

● **Harry L. Hinzman** was appointed general manager of the Cudahy Packing Co. plant at Kansas City, March 18, succeeding **C. E. McClure**, who was transferred to the Chicago general office. Starting with Cudahy in 1925 at Kansas City, in the office manager's department, he was transferred to Chicago two years later. He had experience in various departments in the Kansas City and Chicago plants and in 1940 became head of the dry salt meat

### Rumsey Named to Head Eastern Meat Packers

**Herbert Rumsey, jr.**, vice president of the Tobin Packing Co., Rochester, N. Y., was elected president of the Eastern Meat Packers Association, Inc., for 1946-1947 at the annual meeting held March 15, 1946, succeeding **Hugo Slotkin**, vice president of Hygrade Food Products Corp., New York city. Rumsey served as vice president of the association last year.

**Albert F. Goetze**, president, A. F. Goetze, Inc., Baltimore, Md., was elected vice president. **Allan B. Chatterton**, Figge & Hutwelker Co., New York city, was re-elected treasurer, and **C. B. Heinemann, sr.**, Washington, D. C., was re-elected secretary.

Directors chosen to serve from 1946 to 1949 were: **Walter E. Reineman**, president, Fried & Reineman Packing Co., Pittsburgh, Pa.; **G. A. Casey**, president, J. J. Felin & Co., Inc., Philadelphia, and **D. J. Harrison**, president, C. A. Durr Packing Co., Utica, N. Y. Directors who are serving unexpired terms include: **G. A. Schmidt**, president, Stahl-Meyer, Inc., New York city; **W. F. Schludberg**, president, Wm. Schludberg-T. J. Kurde Co., Baltimore, Md.; **F. M. Tobin**, president, Tobin Packing Co., Inc., Rochester, N. Y.; **Bernard Forst**, vice president, Forst Packing Co., Inc., Kingston, N. Y.; **J. A. Heinz**, partner, Heinz Riverside Abattoir, Baltimore, and **Albert H. Merkel**, president, Merkel, Inc., Jamaica, L. I., N. Y.

department at Chicago. Since May, 1945, he has served in Washington with the OPA.

● **A. D. Donnell**, secretary and plant superintendent of the Rath Packing Co., Waterloo, Ia., has been re-elected to a three-year term on the Waterloo school board.

● **F. L. Johnstone** was recently named head of the tax department of the Cudahy Packing Co., Chicago, succeeding



JOHNSTONE

**E. J. Will**, resigned. Johnstone has been with Cudahy since 1942, starting in the auditing department, and a little more than a year ago was made assistant to Will. Previous to his Cudahy service he was with the New England Mutual Life Insurance Co., Chicago, for seven years. He was educated at Northwestern University and at the Walton School of Commerce, Chicago.

western University and at the Walton School of Commerce, Chicago.

● The Superior Packing Co., with \$10,000 capital stock, has been formed by **Barney Sugarman**, **William Beckel** and **Milton C. Ketchum** at Fort Smith, Ark.

● **J. O. Strigle** has formed the J. O. Spice and Cure Co. at Baltimore, Md., and is prepared to serve the meat industry with a complete line of sausage seasonings and spices. He was formerly with H. J. Mayer & Sons Co.

● **Oscar Mayer & Co.** and the University of Wisconsin college of agriculture jointly sponsored an all-day meeting at the Madison plant, March 13, for a discussion of swine production problems. About 70 Wisconsin county agents attended. Speakers at the meeting included **G. O. Mayer**, vice president in charge of merchandising for the company; **Prof. James J. Lacey**, of the University's animal husbandry department; **P. E. McNall**, university professor of agricultural economics, and **Roy Ormond**, of Oscar Mayer & Co.

● **H. J. Nelson**, manager of the G. H. Hammond Co. and Omaha Packing Co. plants since 1940, has been transferred to the president's office of Swift & Company, at Chicago. **L. W. Bermond**, manager of the Chicago plant, has been given the added responsibility of manager over the Hammond and Omaha Packing Co. plants.

● The Procter & Gamble Co., Cincinnati, O., recently announced that manufacturing facilities of the soap division will be extensively expanded by a new addition to the St. Bernard, O., plant. The structure, to cost an estimated \$550,000, will provide 150,000 sq. ft. of floor space.

● **John Hilbert, jr.**, president of Hilbert & Sons Packing Co., Cincinnati, will go ahead with plans to build a modern packing plant in the Golf Manor suburban area despite opposition of residents, he said, following adoption of a



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# "DID YA CATCH THIS MONTH'S CONTINENTAL AD?"



We're a big family—and growing! That's the gist of current Continental advertising in leading magazines. So keep your eye on Continental and on the Continental Triple-C trademark... it stands for best in quality, best in service, too!

Tune in "Continental Celebrity Club," every week over coast-to-coast CBS Network

**TIME**

*\*Plastic handles for coffee pots... And cans for insecticides*

*\*Household were named Decoware... And cans for meat besides*

**ALL ARE MADE BY CONTINENTAL CAN COMPANY**

OUR PLASTIC DIVISION is a large and fast-growing part of the Continental Can Company. You'll find more and more plastic handles on such things as coffee pots, insecticide cans, and other products. And a lot of other products, too. But the main reason for the Continental plastic division is to provide you with the best quality plastic products at the lowest prices. Our plastic division is a part of the Continental Can Company, and we're proud to be the best in the business. Other Continental divisions make cans, and have a long history of service to you. You can depend on the Continental Can Company for the best in quality, best in service, too!

**NEBO**  
Continental was behind the success behind the labels of America's fast products



## The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!

**PORK SAUSAGE**—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.

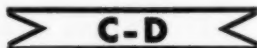


The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

Write TODAY for further information.  
There is no obligation.



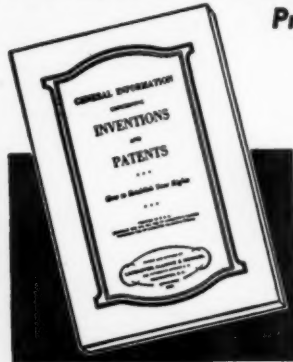
### THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

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Protect YOUR EQUIPMENT, PRODUCTS and PROCESSES by patenting:



1. Inventions relating to equipment and combinations thereof.
2. Inventions relating to new products.
3. Inventions relating to new processes and compositions of matter.
4. Protect your trade-marks by registration in the United States Patent Office.
5. Copyright your new labels, display prints and advertising matter.

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

**LANCASTER, ALLWINE & ROMMEL**

468 BOWEN BUILDING

Established 1915

WASHINGTON 5, D. C.



In Our 25th YEAR Serving  
The Meat Packing Industry

## LIBERTY

### BEEF SHROUDS

- HAM STOCKINETTES • BEEF BAGS
- BOLOGNA BAGS • FRANK BAGS

**THE CLEVELAND COTTON PRODUCTS CO.**

CLEVELAND 14, OHIO

resolution by property holders to ask the county commissioners to intervene. Hilberg recently purchased a 5½-acre plot in Golf Manor with the intention of building "the cleanest and most sanitary plant in the country because I need the extra space." The county commissioners have indicated that they would grant him the building permit. Hobart A. Wehking, commissioner, pointed out that "there is no zoning law in the county and that if the Hilberg plant meets all health, sanitation and safety requirements the permit will be granted."

• The recently organized Prairie Grain Co., part of a \$3,000,000 cooperative of the Illinois Agricultural Association, which is backed by eight county farm bureaus in the state, is making plans to coordinate its livestock marketing program. It will include development of a statewide order buying company, a department of research and information to purchase feeder livestock, and construction and operation of a packing plant. H. T. Marshall is chairman of the board of incorporators.

• DeAngelis Packing Co., of New York, will erect a \$250,000 meat processing plant at North Bergen, N. J. Work on the two-story building 100 by 100 ft. has already been started by C. V. Daniels Co., New York, contractors. Ricker & Axt, New York, are architects.

• The Bridgeford Co., meat processor of San Diego, Calif., and operator of a meat packing plant at Anaheim, Calif., has let contract for the construction of a 150 by 600 ft., two-story, reinforced concrete building at Ontario, Calif., which is to be equipped as a meat and food freezing plant, at an estimated cost of \$1,000,000 for building and equipment.

• Plans are being prepared for construction of two new buildings at the Swift & Company plant at Vernon, Calif., at an approximate cost of \$500,000. A one-story reinforced concrete building 98 by 128 ft., with basement, is to be used for an adhesive plant. A three-story building, which will be 132 by 150 ft. in area and will be refrigerated, will replace present plant facilities.

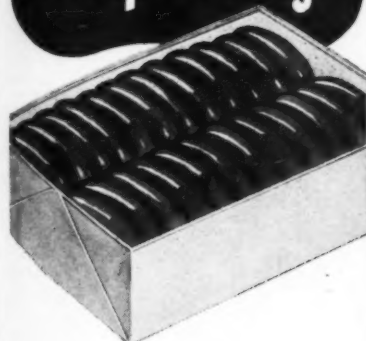
• Col. E. D. Ellis, commanding officer of the Chicago Quartermaster Depot, has announced that the Legion of Merit has been awarded to five officers formerly assigned to the depot. They are Brig. Gen. J. E. Barzynski, Col. John N. Gage, Col. J. W. Fraser, Lt. Col. C. F. Adams and Capt. H. J. Sosland. The Army Commendation Ribbon has been awarded to Col. Gordon R. Lydden, who is still on active duty, for his services as post engineer of the Chicago Quartermaster Depot and the Chicago Signal Depot.

• John Coverdale, head of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., was one of the principal speakers at the Northeast Iowa Adult Education Conference, March 15, at the Iowa State Teachers' college, Cedar Falls, Ia.

To Get  
**SAME  
SIZE  
SAME  
STRENGTH**  
By Actual Test



ask for  
**CUDAHY'S**  
Sheep Casings



**GET SMOOTH, FINE-LOOKING,  
SURE-SELLING FRANKS...  
CUT BREAKAGE LOSSES...  
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Whatever your casing needs...  
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79 different sized, fine NATURAL  
CASINGS, including imported  
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Our Casings Sales Experts will  
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## Anderson Says Return to Rationing is Impractical

A return to war time rationing of food is impractical, said Secretary of Agriculture Anderson in Lincoln, Nebr., in answer to statements made earlier by Director General Lehman of the United Nations Relief and Rehabilitation Administration.

Anderson explained that OPA has reduced its forces and consolidated its rationing boards; and by the time they could be reassembled, could have cards printed, investigate individual claimants, and issue tickets or tokens, the crisis expected over the next 120 days would have passed. He thought that authorities could move more quickly on a volunteer basis than by waiting for more appropriations to OPA and then setting up new rationing arrangements.

Lehman had charged that UNRRA's needs have been only partly met; that the Combined Food Board, comprising the United States, Britain and Canada, had permitted UNRRA only 43,000 metric tons of fats for the second quarter of 1946, as against UNRRA's request for 203,000 tons.

## AMENDMENT 5, MPR 574

In Amendment 5 to MPR 574, effective for accounting periods beginning on and after March 1, 1946, Leavenworth, Kans., is removed from Price Zone 5 and placed in Zone 9. The Zone 9 table prices for live cattle are the same as those in the Kansas City and St. Joseph markets with the exception that the price for Choice grade is 10c per cwt. higher in the case of the two markets. Thus, with the exception noted, the Leavenworth table prices will now be on a parity with the prices listed for the Kansas City and St. Joseph markets.

The table prices for Zone 5 (in which Leavenworth was included prior to this amendment) for all grades except Choice are 20c per cwt. lower than the prices listed for both Zone 9 and the Kansas City and St. Joseph markets. In the case of Choice grade the Zone 5 price is 25c per cwt. lower than the price in the two markets and 15c per cwt. lower than the Zone 9 price. These price relationships have heretofore placed the Leavenworth slaughterers at a disadvantage.

## ANSWERS TO I. Q. QUIZ

See page 15 before looking.

1. (c) Tuesdays and Thursdays.
2. (b) Eight.
3. (d) Lowest since 1928.
4. (c) Anderson, Ind.
5. (a) 5,000,000 head
6. (d) Reduced 10 per cent.
7. No. 1 is (c) G. B. Thorpe; No. 2 is (d) John J. Madigan; No. 3 is (b) W. R. Sinclair; No. 4 is (a) Carl Valentine.

**SAVE—  
TIME!  
LABOR!  
MONEY!**



Use  
**GRIFFITH'S  
KLENZALL**

Fast-acting cleaner  
that quickly removes  
grease, slime, dirt

With Klenzall it's no trick to do a first class clean-up job in a hurry—and thus save time, labor, and money.

The remarkable efficiency of Klenzall is produced by a special chemical not found in ordinary cleaners. That's why Klenzall gives speedy results in dissolving grease, removing slime, and eliminating dirt from walls, floors, lockers, bins, tables, and all kinds of equipment.

Many leading packers from coast to coast use Klenzall every day for a thorough clean-up job. Easy to use. And economical, too—one ounce makes a gallon of quick-acting scrub.

Try Klenzall in your plant for fast, thorough cleaning. Order a supply—**TODAY.**



Klenzall—one of the many products of Griffith's famous laboratories.

**The  
GRIFFITH  
LABORATORIES**

CHICAGO, 9—1415 W. 37th St.  
NEWARK, 5—37 Empire St.  
TORONTO, 2—115 George St.



## Wage-Hour Facts

(Continued from page 12.)

result through failure to consider order clerks, billing clerks, stenographers, and other office employees covered by the law. Also, through improper classification of salaried or supervisory employees in other parts of their establishments, many employers have found themselves to be in violation of the law.

The advice of the division for employers is not to regard foremen or other supervisory employees as automatically exempt from the act's wage and hour requirements before determining whether their duties, responsibilities and compensation meet *all* of the basic requirements for exemption. The "executive" or "administrative" classifications for exemption are here summarized—

### Executive Requirements

1: Must have as his primary duty the management of an establishment or a customarily recognized department or subdivision, and

2: Must customarily and regularly direct the work of other employees and exercise discretionary powers; must have authority to hire and fire or make suggestions and recommendations which will be given particular weight, as to the hiring, firing, advancement and promotion of the subordinate employees, and

3: Must not perform non-exempt

work (work of the same nature as that performed by non-exempt employees) more than 20 per cent of the number of hours worked in the workweek by the non-exempt employees under his direction, except where the employee is in sole charge of an independent establishment or a physically separated branch establishment.

4: And must receive minimum pay of \$30 a week, on a salary basis.

### Administrative Requirements

1: Must, with the exercise of discretion and independent judgment (a) regularly and directly assist an executive or administrative employee, where such assistance is non-manual in nature, or (b) perform under only general supervision, responsible non-manual office or field work, directly related to management policies or general business operations, along specialized or technical lines requiring special training, experience or knowledge, or (c) execute only under general supervision non-manual assignments and tasks directly related to management policies or general business operations.

2: And must receive minimum pay of \$200 a month or \$50 a week on a salary or fee basis.

There also are exemption provisions for certain employees whose work and working conditions meet with the division's regulations covering "profes-

sional" and "outside salesman" employees.

The inclusion of bonus payments in computations of regular rate of pay for overtime purposes need not cause difficulty, because no additional overtime compensation need be computed and paid on a bonus, the amount of which is in fact arrived at by taking a predetermined percentage of the total earnings of the individual employees (both straight time and overtime), exclusive of the bonus.

However, unless this method of bonus payment is used, it becomes necessary to distinguish between bonuses that do not need to be included in computing the regular rate of pay for overtime purposes and those that do.

### Non-Pay Type of Bonus

In bonus plans falling within the first category, both the payment and the amount of the bonus are solely in the discretion of the employer, and such bonus payment *need not* be included in computing the employee's regular hourly rate of pay and overtime compensation. This type of bonus is illustrated by the payment by an employer to his employees of a share of the profits of his business or a lump sum at Christmas time without having previously promised, agreed or arranged to pay such a bonus.

In bonus plans of the second category, however, the employer promises, agrees or arranges to pay a bonus. The amount



B & D Machines have proved their ability to deliver "top" efficiency—to increase yields—and to save money, time and labor day-in and day-out, year after year—with a minimum of servicing and parts replacements.

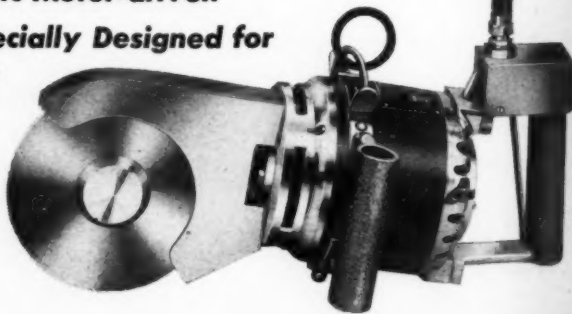
Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into

production, each model has always been subjected to countless tests to make it thoroughly practical, convenient—easy-to-use.

★ More Than 3000 B & D Machines Now In Use—Cutting and Scribing Meat Faster, Better, at Lower Cost!

## BEEF RIB BLOCKER

An Electric Motor-driven  
Machine Especially Designed for  
Sawing Beef  
Chucks



Ask also about  
Hog Backbone Marker  
Pork Scribe Saw  
Ham Marking Saw  
Beef Scribe Saw  
Combination Rumpbone  
Saw and Carcass Splitter

These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

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# SILENCE



A silent cutter, yes, but silence is by no means the only feature of the "Boss" Sausage Cutter. Here is a rugged machine that really does what it was designed to do. Cuts rapidly, cuts thoroughly; no lumps in your sausage when "Boss" does the cutting. Minimizes knife friction and consequent "scorching" or "shortening". Increases the yield and betters the product. Unloads in less than one-half minute. Lowers operating costs. Decreases maintenance. Proof? Ask the man who owns one!

**"BUY BOSS"  
FOR  
BEST OF SATISFACTORY SERVICE**

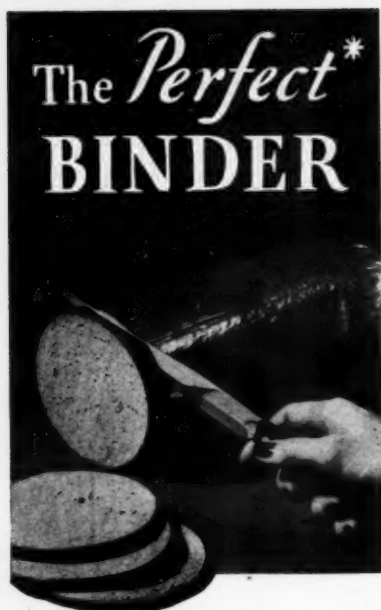
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*Cincinnati*

**BUTCHERS' SUPPLY COMPANY**



Equipment for the Meat and Rendering Industries Since 1886  
BOX D, ELMWOOD PLACE STATION, CINCINNATI 16, OHIO, U. S. A.  
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**FOR WIENERS, BOLOGNA,  
SPECIALTY LOAVES**

*because*

**SAVES**

Special X Soy Flour pays its way doubly because it is a complete binder, low in cost and high in efficiency.

It's a better product because Soy improves texture, holds freshness, reduces shrinkage, improves appearance, retards discoloration.

**A  
BETTER  
PRODUCT**

**M-M-M  
FLAVOR**

Soy does not in itself flavor the sausage. The improvement results from the blending and emulsification quality which complements meat

**\* Special X SOY FLOUR**

**Meatone GRITS**

**Write for FREE Samples**

**SPENCER  
KELLOGG**

**AND SONS, INC.**

DECATUR 90, ILLINOIS

to be paid may be fixed or may be ascertainable by the application of a formula. Bonus payments of this type will be considered a part of the regular rate at which an employee is employed, and must be included in computations of regular rate of pay and overtime compensation. An example of this type of plan is a production bonus based on the excess over a minimum quota which the individual, the group, or the plant, produces in a period of time. Closely akin is a bonus which is paid for the performance of work in less than an established standard time and also a bonus which is paid when certain types of merchandise are sold through an employee's efforts.

In the absence of authoritative decisions by the courts, the division, as a matter of enforcement policy, does not insist on the inclusion of any bonus (except where there is obvious evasion of the act's overtime requirements) which is paid at greater intervals than quarterly in computations of the regular rate of pay for overtime purposes, even though the bonus would otherwise be of a type requiring such inclusion. This enforcement policy, of course, does not affect the rights of employees to bring their own suits to recover whatever may be due them.

Employers in doubt about the application of the law to their business as a whole, and to individual employees therein, should bear in mind that the handling of interstate products brings up the question of coverage. Questions pertaining to the application of the law to employees engaged in such work will be answered by the Wage-Hour Division, through its regional offices in the various states.

## MEAT STORAGE STOCK GAIN BELOW NORMAL; SPACE OUTLOOK GOOD

A report on the cold storage situation by the Department of Agriculture reveals that cooler occupancy moved upward by two points during February from 60 to 62 per cent, a contraseasonal trend, and the figure is now about 4 per cent above the five year average. Freezer occupancy moved in accordance with past records, but at a somewhat retarded rate. Occupancy in public freezers dropped from 83 to 81 per cent during the past month, and the space outlook appears to be good.

Pork holdings increased about 31,000,000 lbs. during February and stocks on the first of this month totaled 428,303,000 lbs., compared with 366,185,000 lbs. a year ago. However, the increase was below normal for the time of year. Most of the gain was registered in frozen pork. Beef stocks declined about 10,000,000 lbs. to 168,531,000 lbs. on the opening day of the month, compared with 133,132,000 lbs. for the previous month.

Stocks of other meats showed rather minor changes. Declines in frozen lamb and veal holdings were more than offset by increases in other meats and meat products so that the total of these items at 115,698,000 lbs. showed a 2,000,000 lb. gain for the month.

Lard holdings increased to 88,087,000 lbs. on March 1 from 78,509,000 lbs. a month previous. Rendered pork fat stocks were slightly smaller.

Cold storage stocks on March 1 were reported as follows:

### U. S. COLD STORAGE STOCKS ON MARCH 1

	Mar. 1 1946	Feb. 1 1946	Mar. 1 1945	Mar. 1, 5-yr. av. 1941-45
Thousands of pounds				
<b>BEEF</b>				
Frozen .....	159,344	168,605	124,608	139,764
In cure, cured and smoked .....	9,187	10,548	8,524	18,013
Total beef .....	168,531	179,153	133,132	157,777
<b>PORK</b>				
Frozen .....	219,369	189,567	134,446	301,349
Dry salt in cure and cured .....	42,449	36,253	96,978	138,094
Other in cure, cured & smoked .....	166,455	170,929	184,761	216,889
Total pork .....	428,303	396,749	396,185	656,332
<b>OTHER MEATS AND MEAT PRODUCTS</b>				
Sausage and sausage room products .....	22,896	20,240	21,584	...
Frozen lamb and mutton .....	17,087	19,189	17,193	10,353
Frozen veal .....	6,178	8,239	7,030	...
Canned meats & meat products .....	20,410	17,858	17,458	...
All edible offal <sup>1</sup> .....	49,127	47,475	28,950	99,974
Total other meats and meat products .....	115,698	113,001	92,227	110,237
<b>TOTAL ALL MEATS<sup>1</sup> .....</b>	<b>712,532</b>	<b>688,894</b>	<b>501,544</b>	<b>901,946</b>
<b>LARD AND RENDERED PORK FAT</b>				
Lard .....	88,087	78,509	61,094	...
Rendered pork fat .....	2,631	4,980	3,076	216,345
Total .....	90,718	83,489	64,770	...
<b>HIDES &amp; PELTS .....</b>	<b>89,496</b>	<b>93,040</b>	<b>59,519</b>	<b>...</b>

<sup>1</sup>Current figures not entirely comparable with 5-yr. average.

### NEW ELECTRONIC RANGE

Tests of a new electronic range built by Edison General Electric Appliance Co. have disclosed that while it has a doubtful future for domestic cooking purposes, it may have many commercial uses. The range, a development of

radar jamming devices used in the war, employs high frequency radio beams to heat the food, which it cooks from the inside rather than the outside, as in the conventional ovens. The range is being adapted to use by a Chicago company to heat cooked sausages.



# FEATURES YOU CAN AND CAN'T SEE IN THIS REFRIGERATION COMPRESSOR

Close study of this Worthington Vertical, Two-Cylinder, Single-Acting Enclosed Compressor — made in five sizes from 6" x 6" to 10" x 10" — reveals features that guarantee maximum efficiency and long life. For instance: main and outboard bearings of the self-aligning double-row roller type; force-feed lubrication of cylinders, bearings and pins; large area Feather\* Valves on suction and discharge . . . lightest, quietest, most efficient ever designed for compressor use; safety head on discharge to reduce slop-over hazard; unit-type manifold with stop, by-pass and pump-out valves and improved quick-opening relief valve. Bulletin C-1100-B18A gives all the facts about these and other features. Write for it — today.

## OTHER WORTHINGTON ADVANTAGES

There's more to a Worthington Refrigeration Compressor than what you can see or read in the specifications. There's the application skill that

accounts for the vast amount of Worthington Refrigeration equipment in the petroleum industry. There's the engineering ability that has accounted for Worthington's solution to more difficult problems of gases under compression. There's the fact that Worthington makes so many of the "inner vitals" of the high side of a refrigeration cycle that it is your best source of the efficient, economical "integrated" installation you want.

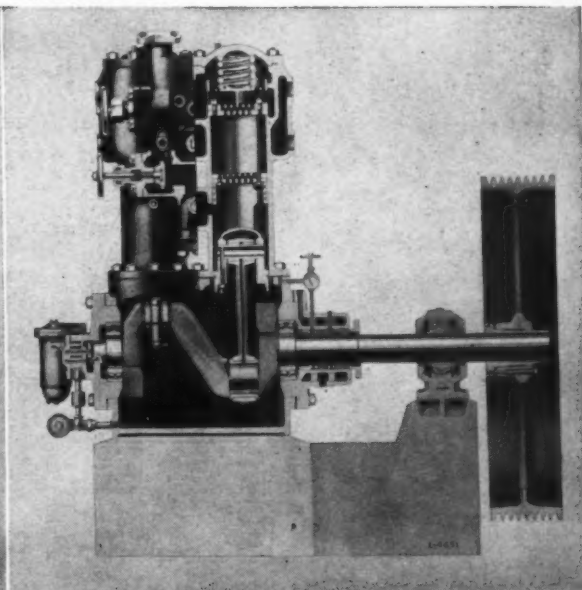
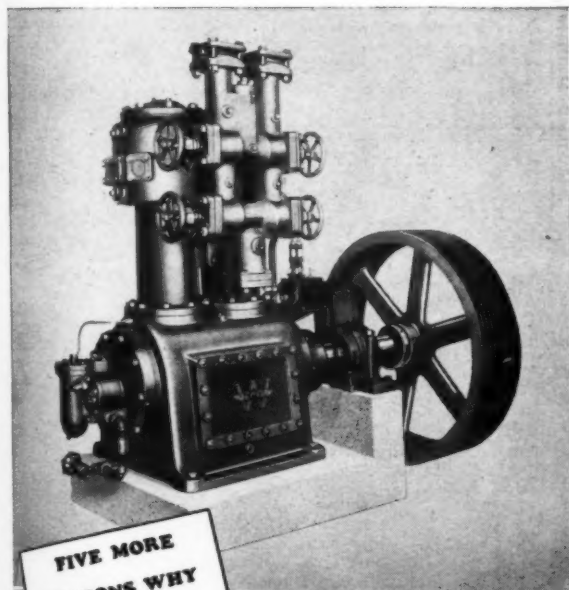
For further proof that *there's more worth in Worthington*, talk things over with your near-by Worthington Distributor, or write direct to Worthington Pump and Machinery Corporation, Harrison, N. J. Specialists in air conditioning and refrigeration machinery for more than 50 years.

# WORTHINGTON



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AS-11



**FIVE MORE  
REASONS WHY  
WORTHINGTON  
LEADS IN  
INDUSTRIAL  
REFRIGERATION**

Horizontal compressors  
for all types of  
refrigerants



Angle gas engine  
compressors



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compressors



Compressors for  
Low Pressure  
Refrigerants



Shell and tube  
refrigerating  
equipment



# PROVISIONS AND LARD

Weekly Review

## Output of Processed Meats in February Above Year Earlier

**P**ROCESSING of meat products under federal inspection during February was at a much higher rate than for the same time last year, with many individual totals ranking larger than a month earlier this year, it was revealed this week. Notable increases in totals over January were found in sliced bacon, sausage and lard, while only minor changes were recorded in most other classifications.

Sausage production for the month at 134,519,000 lbs. was over 10,000,000 lbs. greater than in January and more than 20,000,000 lbs. heavier than a year ago, with gains registered in all kinds produced. Dried and fresh finished totals showed the greatest gains, although the smoked and/or cooked output was also a little heavier. The overall total of sausage production continued far above the prewar average.

The canned meat total showed a small gain compared with January, but fell far short of volume during the same month last year, when there was still great demand to fill war orders. Compared with January, the pork and sausage output increased more than enough to offset the decline in production of soups and miscellaneous items. Total

## CHICAGO PROVISION STOCKS

Lard holdings and stocks of clear bellies showed declines during the first half of this month at Chicago. Total lard holdings at 17,385,090 lbs. were off about 3,000,000 from the close of last month but ranked sharply above stocks of a year ago. On the other hand, stocks of bellies in storage at 1,538,547 lbs. were well under a year ago.

	Mar. 15, '46, lbs.	Feb. 28, '46, lbs.	Mar. 15, '45, lbs.
P.S. lard (a).....	12,510,279	13,607,272	797,490
P.S. lard (b).....	.....	.....	87,696
Other lard.....	4,874,811	6,540,828	3,713,439
Total lard.....	17,385,090	20,238,100	4,598,625
D.S. cl. bellies (contract).....	35,000	40,300	217,327
D.S. cl. bellies (other).....	1,508,547	1,612,489	6,573,559
Total D.S. cl. bellies.....	1,538,547	1,652,789	6,790,886
D.S. rib bellies.....	18,500	38,000	.....
(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.			

production for the month at 164,105,000 lbs. compared with 161,308,000 lbs. in January and 208,814,000 lbs. in February of last year.

The heavy weight of hogs processed in February accounted for part of the sharp increase in the lard total when contrasted with a year ago.

Loaf production was 18,079,000 lbs., compared with 15,739,000 lbs. in January and 19,665,000 lbs. in February last year. Sliced bacon production at 50,363,000 lbs. was up sharply compared with the 38,256,000 lbs. produced a month earlier and 31,474,000 lbs. made a year before.

## AMI PROVISION REPORT

Minor changes are recorded in provision stocks as reported to the American Meat Institute during the first two weeks of March when compared with two weeks earlier. The all pork meat total showed a 3 per cent decline in the period, but holdings were still quite a bit heavier than for the same date of last year.

D.S. cured and frozen-for-cure stocks were up fractionally during the two week period but on the other hand S.P. and dry cured and frozen-for-cure stocks were down slightly. The change in holdings of fresh frozen items was only fractional. Stocks of D.S. meats were up slightly for the month while lard and rendered pork holdings declined, although remaining well over those of a year earlier.

Provision stocks as of March 16, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows March 16 stocks as percentages of the holdings two weeks earlier and on the corresponding date a year earlier.

## AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION	March 16 stocks as Percentages of inventories on			
	Feb. 1946 lbs.	Feb. 1945 lbs.	2 mos. 1946 lbs.	2 mos. 1945 lbs.
Meat placed in cure—				
Beef.....	7,751,000	7,632,000	14,086,000	15,710,000
Pork.....	284,687,000	192,540,000	539,309,000	485,694,000
Smoked and/or dried—				
Beef.....	3,980,000	3,889,000	7,374,000	9,569,000
Pork.....	173,003,000	140,160,000	328,198,000	320,894,000
Sausage—				
Fresh (finished).....	38,739,000	39,488,000	75,085,000	86,615,000
Smoked and/or cooked.....	84,775,000	82,149,000	165,614,000	176,715,000
To be dried or semi-dried.....	11,006,000	10,862,000	18,624,000	23,366,000
Total sausage.....	134,519,000	132,499,000	259,323,000	286,696,000
Loaf, head cheese, chili con carne, jellied sausage, etc.....	18,079,000	19,665,000	33,818,000	41,381,000
Bacon—(Sliced).....	50,363,000	31,474,000	88,618,000	60,400,000
Cooked meat—				
Beef.....	2,767,000	2,782,000	5,081,000	5,771,000
Pork.....	45,667,000	26,059,000	86,026,000	61,933,000
Canned meat and meat food products—				
Beef.....	10,451,000	27,085,000	20,824,000	50,578,000
Pork.....	62,884,000	72,345,000	111,638,000	163,798,000
Sausage.....	7,372,000	15,325,000	13,845,000	36,630,000
Soup.....	40,844,000	27,866,000	89,762,000	56,308,000
All other.....	42,553,000	66,193,000	89,345,000	143,897,000
Total canned meats.....	164,105,000	208,814,000	325,412,000	451,411,000
Lard—rendered, refined.....	272,541,000	154,938,000	529,845,000	416,608,000
Pork fat—rendered, refined.....	15,627,000	15,933,000	28,604,000	43,488,000
Olco stock.....	9,642,000	11,902,000	15,628,000	21,900,000
Edible tallow.....	6,638,000	10,204,000	12,020,000	18,613,000
Compound containing animal fat.....	29,830,000	19,722,000	44,570,000	47,425,000
Oleomargarine containing animal fat.....	3,429,000	4,484,000	6,139,000	9,944,000
Miscellaneous.....	2,990,000	3,957,000	5,731,000	7,497,000
*Total.....	1,216,619,000	986,667,000	2,328,583,000	2,313,750,000

\*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

D. S. PRODUCT	March 16 stocks as Percentages of inventories on	
	Mar. 2, 1946	Mar. 15, 1945
Bellies (Cured).....	91	41
Fat Backs (Cured).....	108	119
Other D. S. Meats		
Cured.....	126	50
Frozen-for-cure.....	350	19
TOTAL D. S. CURED ITEMS.....	105	79
TOT. FROZ. FOR D. S. CURE.....	104	784
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular.....	105	44
Skinned.....	87	106
All S. P. Hams.....	89	95
Hams, Frozen-for-Cure		
Regular.....	58	139
Skinned.....	95	451
All frozen-for-cure hams.....	94	416
Picnics		
Sweet pickle cured.....	92	356
Frozen-for-cure.....	103	*
Bellies, S. P. and D. C.		
Sweet pickle cured.....	96	185
Frozen-for-cure.....	90	*
Wiltshire sides, cured.....	*	42
Other Items		
Sweet pickle cured.....	79	135
Frozen-for-cure.....	106	320
TOTAL S. P. & D. C. CURED.....	93	141
TOTAL S. P. & D. C. FROZEN.....	98	752
BARRELED PORK.....	85	71
FRESH FROZEN		
Loins, shoulders, butts and spare ribs.....	101	112
All other.....	99	368
Total.....	100	147
TOTAL OF ALL PORK MEATS.....	97	160
RENDERED PORK FAT.....	96	144
LARD.....	84	200

Note: A considerable quantity of cured, frozen, canned pork and lard is held for USDA.

\*Because March 16, 1945 stocks were negligible, no comparison is shown.

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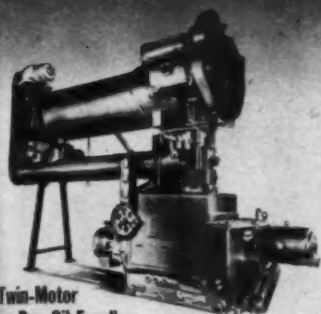
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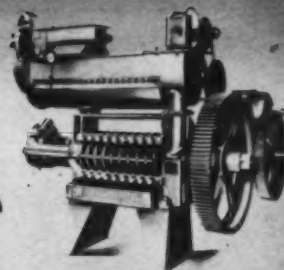
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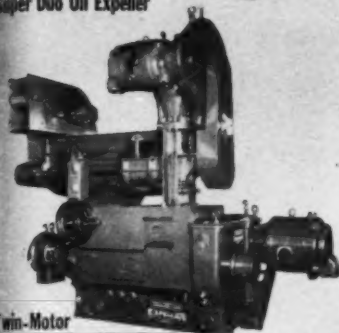
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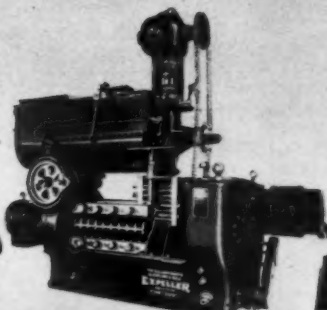
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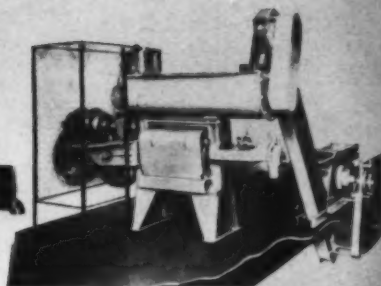
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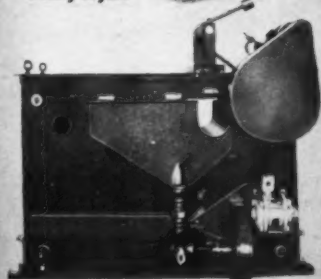
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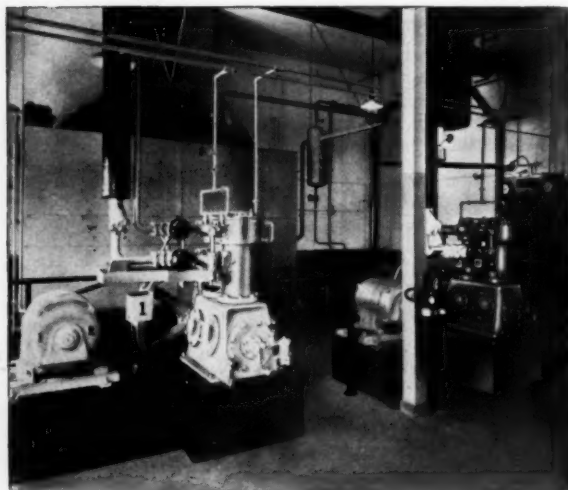
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## MEAT AND SUPPLIES PRICES

Chicago

### WHOLESALE FRESH MEATS

†Carcass Beef  
Week ended  
Mar. 23, 1946  
per lb.

Steer, hfr., choice, all wts.	2105
Steer, hfr., good, all wts.	2005
Steer, hfr., com., all wts.	1805
Steer, hfr., utility, all wts.	1605
Cow, commercial, all wts.	1805
Cow, canner and cutter	1330
Hindquarters, choice	2330
Forequarters, choice	1905
Cow, hq., commercial	1930
Cow, foreq., commercial	1705

### †Beef Cuts

Steer, hfr., sh. loin, choice	3305
Steer, hfr., sh. loin, good	3080
Steer, hfr., rib, good	2340
Steer, hfr., sh. loin, util.	2255
Cow, sh. loin, com.	2580
Cow, sh. loin, util.	2255
Steer, hfr., round, choice	2280
Steer, hfr., round, good	2135
Steer, hfr., rd., commercial	1930
Steer, hfr., rd., utility	1655
Steer, hfr., loin, choice	3005
Steer, hfr., loin, good	2830
Steer, hfr., loin, commercial	2355
Cow, loin, commercial	2355
Cow, loin, utility	2030
Cow, round, commercial	1930
Cow, round, utility	1655
Steer, hfr., rib, choice	2455
Steer, hfr., rib, good	2330
Steer, hfr., rib, commercial	2155
Steer, hfr., rib, utility	1905
Cow, rib, commercial	2135
Cow, rib, utility	1905
Steer, hfr., sir., good	2630
Steer, hfr., sir., com.	2155
Steer, hfr., cow flank	1355
Cow, sirloin, commercial	2135
Cow, sirloin, util.	1855
Steer, cow flank steak	2405
Cow, flank steak	2405
Steer, hfr., reg. chk., choice	2055
Steer, hfr., reg. chk., good	1930
Steer, hfr., reg. chk., com.	1805
Steer, hfr., reg. chk., utility	1605
Cow, reg. chk., commercial	1805
Cow, reg. chuck, utility	1605
Steer, hfr., c. c. chk., choice	1880
Steer, hfr., c. c. chk., gd.	1805
Steer, hfr., c. c. chk., com.	1655
Steer, hfr., c. c. chk., utility	1505
Cow, c. c. chk., commercial	1655
Cow, c. c. chk., utility	1505
Steer, hfr., forehand	1255
Cow, forehand	1255
Steer, hfr., brisket, choice	1730
Steer, hfr., brisket, good	1730
Steer, hfr., brisket, com.	1530
Steer, hfr., brisket, utility	1530
Cow, brisket, commercial	1530
Cow, brisket, utility	1530
Steer, hfr., back, choice	2155
Steer, hfr., back, good	2030
Cow back, commercial	1905
Cow back, utility	1680
Steer, hfr., arm chuck, choice	1830
Steer, hfr., arm chuck, good	1830
Cow arm chuck, commercial	1730
Cow arm chuck, utility	1555
Steer, hfr., sh. pl., gd. & ch.	1455
Steer, hfr., sh. pl., com. & util.	1380
Cow short plate, commercial	1380
Cow short plate, utility	1380

†Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

### †Veal—Hide on

Choice carcass	2075
Good carcass	1975
Choice saddles	2355

†Veal prices include permitted addition for zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

### \*Beef Products

Brains	7 1/4
Hearts, cap off	15 1/4
Tongues, fresh or froz.	22 1/4
Tongues, can., fresh or froz.	16 1/4
Sweetbreads	23 1/4
Ox-tails, under 1/2 lb.	8 1/4
Tripe, scalded	4 1/4
Tripe, cooked	8 1/4
Livers, unblemished	25 1/4
Kidneys	11 1/4

### \*Veal and Lamb Products

Brains	9 1/4
Calf livers, Type A	49 1/4
Sweetbreads, Type A	89 1/4
Lamb tongues	15

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

### \*\*Lamb

Choice lambs	2305
Good lambs	2405
Commercial lambs	2205
Choice hindsaddle	2305
Good hindsaddle	2205
Choice fores	2205
Good fores	2105

### \*\*Mutton

Choice sheep	1310
Good sheep	1310
Choice saddles	1410
Good saddles	1410
Choice fores	910
Good fores	910
Mutton legs, choice	1710
Mutton loins, choice	1410

\*\*Quot. on lamb and mutton are for zone 5 and include 10c for stockette, plus 25c per cwt. for del.

### \*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	20 1/4
Picnics	20 1/4
Tenderloins, 10-lb. cartons	32
Tenderloins, loose	32 1/4
Skinned shldrs., bone in	19 1/4
Spareribs, under 3 lbs.	19 1/4
Boston butts, 3/8 lb.	25
Boneless butts, c. f.	25
Neck bones	25
Pigs' feet	4 1/4
Kidneys	18
Livers, unblemished	13
Brains	11
Ears	6
Snouts, lean out.	6
Snouts, lean in.	7 1/4
Heads	8 1/4
Chitterlings	8 1/4
Tidbits, hind feet	8 1/4

\*Prices carlot and loose basis.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	26 1/4
Fancy skinned hams, 14/18 lbs., parchment paper	29
Fancy trim, brisket off, bacon, 8 lb. down, wrap	27
Square cut seedless bacon, 8 lb. down, wrap	24 1/4
Beef sets, smoked	24 1/4
Insides, D Grade	35 1/4
Outsides, D Grade	32 1/4
Knuckles, D Grade	31 1/4

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	\$7.50
Honey, tripe, 200-lb. bbl.	\$1.00

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$28.00
80-100 pieces	28.00
100-125 pieces	28.00
Clear plate pork, 23-35 pieces	24.50
Brisket pork	24.50
Plate, beef, 200 lb. bbls.	33.00
Ex. plate beef, 200 lb. bbls.	34.50

For prices on sales to War Procurement Agencies, see Amendment 25 to RMPP 148, effective May 26, 1945.

\*Quot. on pork items are for lots than 5,000 lb. lots and include all permitted additions, except boxing and loc. del.

### SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.	
Reg. pork trim. (50% fat)	11
Sp. lean pork trim. 85%	20 1/4
Ex. lean pork trim. 95%	30 1/4
Pork cheek meat	18
Pork livers, unblemished	13
Boneless bull meat	18 1/4
Boneless chucks	17 1/4
Shank meat	17 1/4
Beef trimmings	16 1/4
Dressed canners	16 1/4
Dressed cutter cows	16 1/4
Dressed hologna bulls	16 1/4
Pork tongues	11

## DRY SAUSAGE

Correlat, dry, in hog bungs.....	59%
Thuringer.....	32%
Farmer.....	42%
Halstetter.....	42%
N. C. Salami, semi-dry.....	55%
R. C. Salami, semi-dry.....	33%
Seneca style Salami.....	52%
Pepperoni.....	29%
Hotadella, semi-dry.....	29%
Capicola (cooked).....	43%
Proscutto.....	38%

## DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork saus., hog casings Type 1.....	30%
Pork saus., bulk Type 1.....	28%
Frankfurts, in sheep casings.....	32%
Frankfurts, in hog casings.....	29%
Bologna, natural casings.....	29%
Bologna, artificial casings.....	25%
Liver saus., fr., hog casings.....	26%
Smld. liver saus., hog bungs.....	24%
Head cheese.....	20%
New Eng., natural casings.....	38%
Mixed lunch, natural casings.....	25%
Vienna and blood.....	29%
Hot sausage.....	24%
Souse.....	20%
Polish sausage.....	29%

(Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.  
\*Individual sellers' ceiling.

## CURING MATERIALS

Nitrate of soda (Chgo. w'hse) Cwt.	
in 425-lb. bbls., del.....	\$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
In refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80

Sugar—	
Raw, 98 basis, f.o.b.:	
New Orleans.....	4.60
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

## SPICES

(Basis Chgo., orig. bbls., bags, bales.)	
Whole	Ground
Allspice, prime.....	28 31
Resifted.....	29 32
Chili powder.....	51
Cloves, Zanzibar.....	23 26
Ginger, Jam., unbl.....	26 29
Cochin.....	23 27
Mace, fcy, Banda.....	1.05 1.19
East Indies.....	.95 1.10
E. & W. I. Blend.....	.90
Mustard flour, fcy.....	34
No. 1.....	22
West India Nutmeg.....	52
Paprika, Spanish.....	55
Pepper, Cayenne.....	37
Red No. 1.....	46
Black Malabar.....	nom.
Black Lampung.....	nom.
Pepper, Packers.....	nom.

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

### Beef casings:

Domestic rounds, 1½ to 1¾ in., 180 pack.....	20 @25
Domestic rounds, over 1¾ in., 140 pack.....	35 @38
Export rounds, wide, over 1¾ in.....	45 @49
Export rounds, medium, 1½ to 1¾ in.....	33
Export rounds, narrow, 1½ in. under.....	34 @35
No. 1 weasands, 22 in. up	5
No. 1 weasands, 24 in. up	7
No. 2 weasands.....	4
No. 1 bungs.....	18 @20
No. 2 bungs.....	10 @12
Middle sewing, 1½ @ 2 in.....	65 @75
Middles, select, wide, 2¼ @ 2½ in.....	65 @85
Middles, select, extra, 2¼ @ 2½ in.....	1.00 @1.10
Middles, select, extra, 2½ in. & up.....	1.25 @1.40

### Dried or salted bladders, per dozen:

12-15-in. wide, flat.....	1.00 @1.05
10-12-in. wide, flat.....	.50 @.60
8-10-in. wide, flat.....	.50 @.55
6-8-in. wide, flat.....	.25 @.30

### Hog casings:

Extra narrow, 29 mm. & dn.....	2.40 @2.50
Narrow mediums, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80 @1.90
Wide, 38 @ 43 mm.....	1.65 @1.70
Extra wide, 43 mm.....	1.50 @1.60
Export bungs.....	23 @25
Large prime bungs.....	18 @20
Medium prime bungs.....	12 @14
Small prime bungs.....	8 @10
Middles, per set.....	21 @24

## SEEDS AND HERBS

	Ground
Whole for Saus.	
Caraway seed.....	72 84
Cominos seed.....	48 53
Mustard sd., fcy, yel.....	28 ..
American.....	28 ..
Marjoram, Chilean.....	20 24
Oregano.....	13 16

## OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	19
Water churned pastry.....	18½
Milk churned pastry.....	18½
Vegetable type.....	Unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.03
Raw soap stocks:	
Cents per lb. del'd in tank cars:	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3¼
East.....	3½
Corn foots, basis 50% T.F.A. Midwest.....	3½
East.....	3½
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3½
East.....	3½
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

Manufacturer to jobber prices, f.o.b.



**JAMISON  
STANDARD  
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BUILT COLD STORAGE DOORS  
HAGERSTOWN, MARYLAND

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**BERTH. LEVI & Co., Inc.**  
ESTABLISHED 1883

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For Tomorrow's Business

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

City Dressed	
Steer, heifer, choice.....	2230
Steer, heifer, good.....	2130
Steer, heifer, commercial.....	1930
Steer, heifer, utility.....	1730
Cow, commercial.....	1930

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

### KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	2170
Steer, hfr., tri., good.....	2095
Steer, hfr., tri., commercial.....	1970
Steer, hfr., tri., utility.....	1770
Steer, hfr., reg. ch., choice.....	2445
Steer, hfr., reg. ch., good.....	2295
Steer, hfr., reg. ch., commercial.....	2170
Steer, hfr., reg. ch., utility.....	1895

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	2590
Steer, hfr., rib, good.....	2435
Steer, hfr., rib, commercial.....	2280
Steer, hfr., rib, utility.....	2030
Steer, hfr., loin, choice.....	3130
Steer, hfr., loin, good.....	2935
Steer, hfr., loin, commercial.....	2480
Steer, hfr., loin, utility.....	2155

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cut, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.....	25½
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26½
Hams, regular, under 14 lbs.....	24
Hams, skinned fresh, under 14 lbs.....	26
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19½
Spareribs, medium.....	19½

City	
Pork loins, fr., 10/12 lbs.....	27½
Shoulders, regular.....	23½
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	24
Hams, sknd., under 14 lbs.....	26
Picnics, bone in.....	22½
Pork trim, ex. lean.....	32
Pork trim, regular.....	19½
Spareribs, medium.....	19½
Boston butts, 3/8 lbs.....	28

### \*COOKED HAMS

Cooked hams, skin on, fattened, 8/down.....	45
Cooked hams, skinless, fattened, 8/down.....	48½

### \*SMOKED MEATS

Reg. hams, under 14 lbs.....	29½
Reg. hams, 14/18 lbs.....	29½
Reg. hams, over 18 lbs.....	27½
Skd. hams, under 14 lbs.....	29½
Skd. hams, 14/18 lbs.....	29½
Skd. hams, over 18 lbs.....	27½
Picnics, bone in.....	29½
Bacon, Western, 8/12 lbs.....	29½
Bacon, City, 8/12 lbs.....	29½
Beef tongues, light.....	21
Beef tongues, heavy.....	21

\*Quotations on pork items are for less than 6,000 lb. lots and include all permitted additions.

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in Mar. 20, under 80 lbs.....	\$22.50
81 to 90 lbs.....	20.50
100 to 119 lbs.....	21.40
120 to 136 lbs.....	20.10
137 to 153 lbs.....	19.80
154 to 171 lbs.....	19.70
172 to 188 lbs.....	19.30

### \*DRESSED VEAL

#### Hide off

Choice, 50@275 lbs.....	22½
Good, 50@275 lbs.....	22½
Commercial, 50@275 lbs.....	19½
Utility, 50@275 lbs.....	17½

\*Quot. are for zone 9 and include 50c for del. An additional ¼¢ per cwt. permitted if wrapped in stock-inette.

### DRESSED SHEEP AND LAMBS

Lamb, choice.....	27½
Lamb, good.....	26½
Lamb, commercial.....	24½
Mutton, good & choice.....	13
Mutton, utility & cull.....	13½

\*Quotations are for Zone 9.

### FANCY MEATS

Tongues, Type A.....	23½
Sweetbreads, beef, Type A.....	24½
Sweetbreads, veal, Type A.....	41½
Beef kidneys.....	15½
Lamb fries, per lb.....	29½
Livers, beef.....	29½
Oxtails, under ¼ lb.....	9½

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

### BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended March 16, 1946, were reported as follows:

	Week Mar. 16	Previous week	Year ago
Cured meats, pounds.....	23,190,000	8,468,000	20,472,000
Fresh meats, pounds.....	30,322,000	39,966,000	47,023,000
Lard, pounds.....	6,676,000	5,829,000	3,729,000

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DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, MAR. 21, 1946

### REGULAR HAMS

Fresh or Frozen	S.P.
6-10 .....	22 1/4
10-12 .....	22 1/4
12-14 .....	22 1/4
14-16 .....	21 3/4

### BOILING HAMS

Fresh or Frozen	S.P.
16-18 .....	21 1/4
18-20 .....	20 3/4
20-22 .....	20 3/4

### SKINNED HAMS

Fresh or Frozen	S.P.
10-12 .....	24 1/4
12-14 .....	24 1/4
14-16 .....	24 1/4
16-18 .....	23 3/4
18-20 .....	23 3/4
20-22 .....	23 3/4
22-24 .....	23 3/4
24-26 .....	23 3/4
26-28 .....	23 3/4
28-30 .....	23 3/4
30-32 .....	23 3/4

### PICNICS

Fresh or Frozen	S.P.
4-6 .....	20 1/4
6-8 .....	20 1/4
8-10 .....	20 1/4
10-12 .....	20 1/4
12-14 .....	20 1/4
14-16 .....	20 1/4

Short shank 1/2c over.

## BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8 .....	18 1/4
8-12 .....	18 1/4
12-16 .....	18 1/4
16-20 .....	17 1/4
20-22 .....	16 1/4

### D.S. BELLIES

Clear	Rib
18-20 .....	15 1/4
20-25 .....	15 1/4
25-30 .....	15 1/4
30-35 .....	15 1/4
35-40 .....	15 1/4
40-50 .....	15 1/4

### GREEN AMERICAN BELLIES

16-20 .....	15
20-25 .....	15
25 and up .....	15

### FAT BACKS

Green or Frozen	Cured
6-8 .....	11 1/4
8-10 .....	11 1/4
10-12 .....	11 1/4
12-14 .....	11 1/4
14-16 .....	11 1/4
16-18 .....	12 1/4
18-20 .....	12 1/4
20-25 .....	12 1/4

### OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates .....	11 1/4
Clear plates .....	10 1/4
Jowl butts .....	10 1/4
Square jowls .....	12 1/4



Hams and lambs are jivy in

## ADLER STOCKINETTES

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222 WEST ADAMS STREET, CHICAGO, ILL.

SELLING AGENT FOR STOCKINETTES MADE BY

## THE ADLER COMPANY

CINCINNATI 14, OHIO

WORLD'S LARGEST KNITTERS OF STOCKINETTES

## FUTURE PRICES

MONDAY, MAR. 18, THROUGH  
THURSDAY, MAR. 21, 1946

LARD	Open	High	Low	Close
May .....				14.05b
July .....				14.05b
Sept. ....				No bids or offerings
Oct. ....				No bids or offerings

## WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Mar. 19 .....	14.05b	13.05b
Mar. 20 .....	14.05b	13.05b
Mar. 21 .....	14.05b	13.05b
Mar. 22 .....	14.05b	13.05b

## Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L. ....	14.80
Kettle rend. tierces, f.o.b.	
Chicago C. L. ....	15.30
Leaf, kettle rend. tierces,	
f.o.b. Chicago C. L. ....	15.05
Neutral tierces, f.o.b.	
Chicago C. L. ....	15.80
Shortening tierces, (North)	
c.a.f. ....	16.50
Shortening tierces, (South)	
c.a.f. ....	16.25

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per	
ton, basis ex-vessel Atlantic	
ports .....	\$29.20
Blood, dried, 16% per unit .....	5.53
Unground fish scrap, dried,	
11% ammonia, 16% B.P.L.,	
f.o.b. fish factory .....	4.75 & 10c
Fish meal, foreign, 11% am-	
monia, 10% B. P. L., c.i.f.	
spot .....	55.00
March shipment .....	55.00
Fish scrap (acidulated), 7% am-	
monia, 8% A. P. A., f.o.b.	
fish factories .....	4.90 & 50c
Soda nitrate, per net ton, bulk,	
ex-vessel Atlantic and Gulf	
ports .....	30.00
in 200-lb. bags .....	32.40
in 100-lb. bags .....	33.00
Fertilizer tankage, ground, 10%	
ammonia, 10% B. P. L.,	
bulk .....	4.25 & 10c
Feeding tankage, unground, 10-	
12% ammonia, 15% B. P. L.,	
bulk .....	5.53

### Phosphates

Bone meal, steam, 3 and 50	
bags, per ton, f.o.b. works .....	\$42.00
Bone meal, raw, 4 1/2% and 50%,	
in bags, per ton, f.o.b. works .....	40.00
Superphosphate, bulk, f.o.b.	
Baltimore, 19% per unit .....	.65

### Dry Rendered Tankage

45/50% protein, unground .....

## POULTRY STOCKS

Stocks of frozen poultry  
Mar. 1, 1946, with compar-

	Mar. 1, 1946	Mar. 1, 5-yr. av. 1945	Mar. 1, 1941-45
	M lbs.	M lbs.	M lbs.
Broilers .....	11,165	3,550	8,297
Fryers .....	25,320	11,283	11,982
Roasters .....	51,973	21,642	28,106
Fowls .....	73,871	44,352	36,927
Turkeys .....	134,364	62,730	50,987
Ducks .....	2,202	976	2,145
Miscella-			
neous .....	19,879	13,483	16,757
Unclassified .....	37,655	25,873	14,548
Total			
poultry .....	356,429	183,889	100,770

## ST. LOUIS HOGS IN FEBRUARY

Receipts, weights and range  
of top prices for hogs at St.  
Louis National Stock Yards,  
Ill. for February, 1946, with  
comparisons reported by H.  
L. Sparks & Co., were:

	Feb., 1946	Feb., 1945
Total receipts .....	182,128	150,461
Average weight, lbs. ....	228	233
Top prices:		
Highest .....	\$14.80	\$14.70
Lowest .....	14.80	14.70
Average cost .....	14.70	14.60

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# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

**TALLOWES AND GREASES.**—Consumers of tallows and greases now admit that the supply situation is rapidly deteriorating and that offerings are running far below needs. Smaller users are again feeling the squeeze rather keenly and it is feared that supplies may be fairly tight for some time to come. In the meantime, there is talk of imminent drastic government action affecting regulations on live cattle, for prices are at such a point now that many regular cattle killers are withdrawing from the market or curtailing operations sharply. This tendency will ultimately cause a sharp drop in tallow production, affecting the entire field of users. Rumor is rife that ceilings on live cattle will be lifted to combat the spreading black market in beef. However, it is felt that such an action would have serious repercussions in the tallows market, and might even disrupt the entire fats and oils price schedule. Meanwhile, the grease trade is also reported to be stagnating.

The majority of grades of tallows were represented in sales this week, but some transactions involved just odd tank cars. Fancy moved at 8½¢; choice, 8½¢; No. 1 at 8½¢ and lower grades at permitted maximums. Grease sales included choice white at 8½¢; A-white, 8½¢; B-white, 8½¢ and yellow at 8½¢. All sales are at ceiling prices.

**NEATSFOOT OIL.**—This market is now very quiet with output reported to be very limited.

**STEARINE.**—Prices quoted steady with trading lacking.

**OLEO OIL.**—Market unchanged and offerings extremely light.

**GREASE OIL.**—Trade is well sold up and steady. No. 1 oil is 14¢; prime burning, 15½¢, and acidless tallow oil, 13½¢.

## VEGETABLE OILS

It is reported by traders in the vegetable oils market that supplies have reached another new low point and that only a few orders are being filled from present supplies. The supply situation is probably worse than at any time in years and there is little hope of any improvement. The only encouraging ray is in the coconut oil trade where imports are now on the increase and trading is fairly broad. All available supplies are purchased, even though offerings during February were considerably over January imports.

**SOYBEAN OIL.**—Only routine trading is reported in the soybean oil market and volume of movement is very small. A few tanks are being contracted for immediate movement, but most production is being applied to previous contracts.

**PEANUT OIL.**—Reported trades in peanut oil are few and far between. Demand exceeds offerings and many orders are going over unfilled.

**OLIVE OIL.**—There is no news concerning the olive oil from Greece and traders are awaiting the movement of soybeans to export ports. However, there is hope that some definite movement will result in the near future.

**CORN OIL.**—A very extensive black market in corn is reported from the heart of the Corn Belt which is depriving users of a good share of the supply and very greatly limiting the amount of corn oil available. The market is almost bare of offerings with quotations holding very firm.

**COTTONSEED OIL.**—Spring is moving into the cotton belt and preparations are being made for planting. Meanwhile, the market is very dull with spot offerings lacking and the futures market inactive, even though prices are bid at ceiling levels.

## BY-PRODUCTS MARKETS

### Blood

	Unit	Amount
Unground, loose	.....	\$4.50

### Digester Feed Tankage Materials

Unground, per unit ammonia	.....	\$1.25
Liquid stick, tank cars	.....	2.25

### Packinghouse Feeds

	Carlots	Per ton
65% digester tankage, bulk	.....	\$78.50
60% digester tankage, bulk	.....	71.50
55% digester tankage, bulk	.....	65.00
50% digester tankage, bulk	.....	60.25
45% digester tankage, bulk	.....	54.00
50% meat, bone meal scraps, bulk	.....	70.00
† Blood-meal	.....	55.00
Special steam bone-meal	.....	55.00

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	.....\$5.00@58.00
Steam, ground, 2 & 25	.....35.00@38.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	.....
10@11% ammonia	.....\$ 3.55@ 4.00
Bone tankage, unground, per ton	.....30.00@31.00
Hoof meal	.....4.25@ 4.50

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	.....
*55% protein or less	.....\$1.25
*55 to 75% protein	.....1.25

### Gelatine and Glue Stocks

	Per cent
Calf trimmings (limed)	.....\$1.50
Hide trimmings (green salted)	......50
Sinews and pizzles (green, salted)	......25

	Per ton
Cattle jaws, skulls and knuckles	.....\$45.00
Pig skin scraps and trim, per lb.	.....7½¢@7½¢

### Bones and Hoofs

	Per ton
Round shins, heavy	.....\$70.00@80.00
light	.....70.00
Flat shins, heavy	.....65.00@70.00
light	.....65.00
Blades, buttocks, shoulders & thighs	.....62.50@65.00
Hoofs, white	.....nominal
Hoofs, house run, assorted	.....40.00@45.00
Junk bones	.....35.00

### Animal Hair

Winter coil dried, per ton	.....\$ 60.00
Summer coil dried, per ton	.....85.00@87.50
Winter processed, black, lb.	.....1
Cattle switches	.....4 @ 8
Winter processed, gray, lb.	.....1

\*Denotes ceiling price, f.o.b. shipping point.  
†Based on 15 units of ammonia.  
‡Delivered Chicago.

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CHICAGO 9, ILL.



# HIDES AND SKINS

**Hides quiet, awaiting new permits due Apr. 1—Packer kill cut sharply due to compliance buying regulations—OPA expected to ease situation.**

## Chicago

**HIDES.**—The prospect of sharply reduced cattle kill by the larger packers this month, and demands in the public press that OPA take some steps toward slowing down the "black market" kill, occupied the attention of the trade this week. There was no prospect of trading in domestic packer hides. The last buying permits expired Mar. 16, and were pretty well filled by that time, mostly from the small packer market. The next buying permits are scheduled for release April 1, and it is understood that no interim permits will be issued before that date.

The USDA Meat Board estimated inspected cattle slaughter for the week ended Mar. 16 at 213,000 head, or one per cent above the 210,000 reported a week earlier, but 21 per cent below the 271,000 of the same week a year ago. Calf slaughter under inspection last week was estimated at 105,000 head, as compared with 88,000 previous week, and 136,000 for same week a year ago.

In view of the fact that the larger killers have had to cut their kill at some points 75 per cent or more recently, particularly at the larger cattle centers, the question is now being raised as to who is killing all the inspected cattle and calves reported. The cattle buying situation has become so aggravated, and recent publicity so widespread, that OPA is expected to

make some change in the regulations, possibly over the coming week-end, with the intention at least of slowing up black market operations.

Various rumors circulating throughout the industry and in Washington indicate that possibly, in view of the abuse of, and increase in custom slaughtering, this may be restricted to people engaged in it prior to a certain date. Also, that compliance restrictions may be eased by restricting subsidy penalty to the species of livestock in which violations occur, and possibly setting up a schedule of percentage deductions from cattle subsidy payments, dependent upon the extent by which maximum drove costs inadvertently may be exceeded by slaughterers. At present, slaughterers are permitted no tolerance and are also subject to possible forfeiture of all subsidy on livestock of all species, in case of court findings of violation of drove cost provisions of the regulation.

Buyers acting for the account of eastern interests who are not concerned with subsidies but only with getting the meat have run up cattle prices on many markets so that legitimate packers cannot pay the going prices for cattle and meet compliance regulations of OPA.

The local packers had few hides to distribute last month, and present indications are that the condition may be worse this month, with the larger outside packers and better grade of small packers who are adhering to the OPA regulations all in the same boat.

The small packer market is quotable at the full ceiling of 15c flat, trimmed, for the better productions of all-weight native steers and cows, and 14c for

brands, with bulls moving at the full ceiling. Some less desirable offerings were carried over unsold.

The same situation prevails on the Pacific Coast market, but desirable Feb. productions were sold up at the full ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. A few small productions were reported unsold.

Light average country hides, running 50 lb. and down, were readily absorbed during the last trading at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; country bulls sold around 10½@11c, basis natives. Heavier country stock was slow and discounted ½c in spots, but quite a few heavy country hides have moved for export at full ceiling, and holders feel more will be wanted. According to rumors, quite a few small packer and country hides have moved recently into cold storage.

## FOREIGN WET SALTED HIDES.

—There was hope that the Argentine packing house strike would be settled this coming week-end; but, now that the national election results are known, there is less hope. There is probably some trading in other South American markets but no news has been forthcoming.

**CALFSKINS.** — Calf and kipskins were in short supply last month, as compared with the current demand, and all packer, city and country markets were cleaned up at full ceiling prices, as previously listed.

**SHEEPSKINS.**—Offerings of packer shearlings are still very disappointing to buyers and production still light; demand is active and urgent. One small car moved this week at \$2.15 for No. 1's, and \$1.50 for a few No. 2's; another car was reported at \$2.15 for No. 1's, \$1.60 for No. 2's, and \$1.00 for



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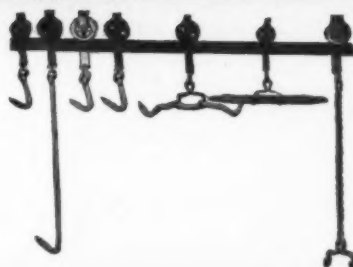
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## BEEF... HOG... CALF... SHEEP TROLLEYS

St. John Trolleys are sturdily constructed .. smoothly finished .. will not climb curves or switches .. run equally well on either  $\frac{3}{8}$ " or  $\frac{1}{2}$ " track.

We will be glad to send you our Circular M-23 which gives specifications and prices.



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ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
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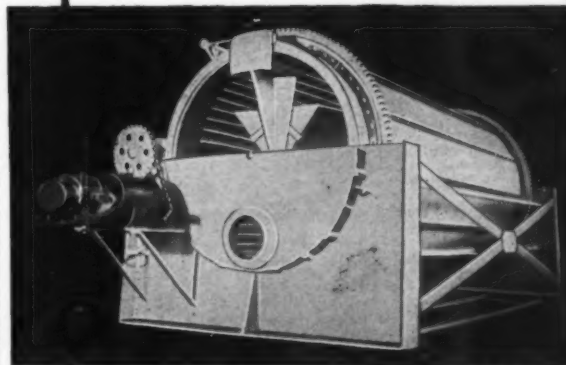
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Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

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LARD • CANNED MEATS • Sheep, hog and beef casings**



**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

No. 3's. Clips are quoted \$3.05@3.10 for usual run, with higher paid on special lots. Pickled skins are called strong at \$7.75@8.00 per doz. packer production; individual ceilings by grades govern sales. Pickled skins were placed under allocation this month, the permits expiring at end of month, and buyers have found that a permit does not automatically insure offerings but is merely a license to hunt. Packer wool pelts are quoted \$3.92½@4.00 per cwt. liveweight basis, with offerings freely made at top figure locally, and sales of Iowa pelts reported to have been made at inside figures recently but never confirmed.

## PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand Mar. 1, 1946:

	Mar. 1, 1946	Mar. 1, 1945	5 yr. av. Mar. 1, 1945
Butter, creamery.....	19,725	31,062	46,222
Cheese, American.....	80,983	118,087	115,574
Cheese, Swiss, incl. block.....	543	655	3,101
Cheese, Brick & Munster.....	40	97	484
Cheese, all other varieties.....	8,909	8,213	15,210
Eggs, shell cases.....	1,545	521	863
Eggs, frozen total.....	117,796	85,499	71,921
Eggs, white.....	12,033	12,099	13,424
Eggs, yolks.....	7,843	7,567	10,968
Eggs, whole.....	67,796	48,912	34,461
Eggs, unclassified.....	30,124	16,921	13,068
Eggs, dried total.....	17,027	111,101	...
Eggs, whole.....	16,996	111,010	...
Eggs, yolk.....	25	89	...
Eggs, albumen.....	6	2	...
Eggs, case equiv. sh. fro. & dried.....	6,380	13,911	2,781

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Canadian Plant, Windsor, Ontario

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended Mar. 22, 46	Prev. week	Cor. week, 1945
Hvy. nat. str.	15½	15½	15½	15½
Hvy. Tex. str.	14½	14½	14½	14½
Hvy. butt	14½	14½	14½	14½
brnd'd str.	14½	14½	14½	14½
Hvy. Col. str.	14	14	14	14
Ex-light Tex.	15	15	15	15
str.	14½	14½	14½	14½
Brnd'd cows	15½	15½	15½	15½
Hvy. nat. cows	15½	15½	15½	15½
Lt. nat. cows	12	12	12	12
Nat. bulls	11	11	11	11
Brnd'd bulls	27	27	27	27
Califskins	28½	28½	28½	28½
Kips, nat.	20	20	20	20
Kips, brnd'd	17½	17½	17½	17½
Slunks, reg.	1.10	1.10	1.10	1.10
Slunks, hrls.	55	55	55	55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	15	15	15
Brnd'd all-wts.	14	14	14
Nat. bulls	11½	11½	11½
Brnd'd bulls	10½	10½	10½
Califskins	20½	20½	20½
Kips, nat.	18	18	18
Slunks, reg.	1.10	1.10	1.10
Slunks, hrls.	55	55	55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; smaller packer hides quoted flat, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Hvy. str.	14½	14½	15
Hvy. cows	14½	14½	15
Buffs	15	15	15
Extremes	15	15	15
Bulls	10½	11	11½
Califskins	16	16	18
Kipskins	16	16	16
Horsehides	6.50	6.50	6.50

All country hides and skins quoted on flat basis.

## SHEEPSKINS

Pkr. shearings	2.15	2.15	1.75
Dry pelts	24½	24	25

## FRIDAY'S CLOSING

### Provisions

The character of the hog run is changing rapidly with a larger percentage of lights arriving and fewer finish kinds. However, pork offerings in the provision market are limited with demand greater than supply and prices holding at new ceiling levels. Lard is scarce and actively wanted.

### Cottonseed Oil

March 14.31n; May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

## ANOTHER SLIGHT DROP IN MEAT PRODUCTION IN INSPECTED PLANTS

Meat production under federal inspection for the week ended March 16 totaled 257,000,000 lbs., the U. S. Department of Agriculture Meat Board reported. This production was 3 per cent less than the 266,000,000 lbs. in the preceding week and 9 per cent less than the 282,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 213,000 head, 1 per cent above 210,000 a week earlier, but 21 per cent below the 271,000 of a year ago. Beef production was calculated at 113,000,000 lbs., the same as last week but 29,000,000 lbs. below the 142,000,000 lbs. produced a year ago.

Calf slaughter was estimated at 195,000 head compared with 88,000 last week and 136,000 for the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 7,000,000 and 12,000,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 456,000 head. This was 6 per cent below 488,000 for the preceding week but 16 per cent above 393,000 for the same period last year. Production of inspected lamb and mutton amounted to 21,000,000 lbs. This compares with 22,000,000 lbs. for the preceding week and 17,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 791,000 head, which was 6 per cent below the slaughter of 840,000 head during the preceding week, but 7 per cent more than the 741,000 kill for the same week in 1945. Estimated production of pork was 115,000,000 lbs. compared with 124,000,000 lbs. last week and 111,000,000 lbs. a year ago.

Watch the Classified Advertisements page for bargains in equipment.



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Bliss Wire-Lock Seal Box

**Easy to Open for Inspection—Quickly Resealed—  
No Damage to Box**

Packers recognize the advantages of shipping their products in this Bliss Box. It is easy to seal after filling. It can be opened for inspection and resealed without damage to the Box or Contents.

Its inspection feature provides a convenient, practical container for shipping poultry and meat products—pilot-proof before and after inspection. Its three-piece construction with re-

inforced corners, makes it the strongest, safest fibre container available.

**Speedily Assembled on the**

## BLISS HEAVY DUTY BOX STITCHER

Leading Container Companies furnish the Bliss Wire-Lock Seal Box to packers flat in three pieces, with the Arched Stitches attached to the top panel and body of the box.

The BLISS HEAVY DUTY BOX STITCHER, with panel holder, is the most convenient and practical equipment for assembling and stitching this Box. Ask for further information.



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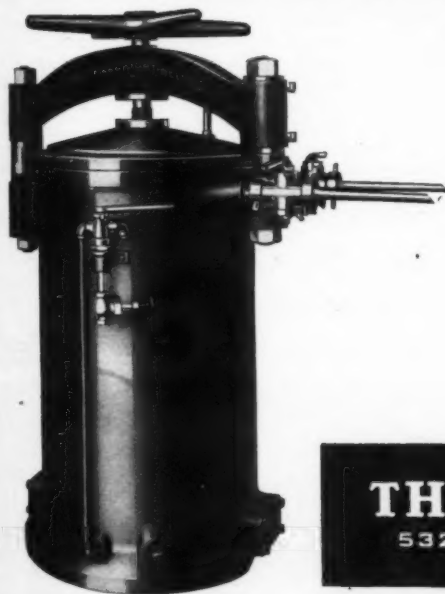
Philadelphia: 387 Bourse Building

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Every possible feature of Safety, Sanitation and Easy Operation is incorporated in ANCO's improved line of 4 sizes of Sausage Stuffers. The safety rings, pistons and cylinders are made of Nickel-iron, polished to a glass-like finish. Unique pistons exert even pressure on rubber gaskets against smooth cylinder walls. Pistons and covers are quick operating type. Non-corrosive metal stuffing cocks and tubes are easily disassembled for cleansing.

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## THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

# LIVESTOCK MARKETS *Weekly Review*

## Fear Liquidation of Light Hogs As Corn Disappears

THERE are indications that a moderate to heavy selling of hogs may be forthcoming in the very near future, due primarily to an extremely tight situation in the feed markets, farmers selling on the Chicago market hinted this week. Unloadings at major market centers this week carried a heavier than usual percentage of lights and light lights with some points reporting that these animals made up from 15 to 25 per cent of all arrivals. Farmers accompanying these shipments are emphatic in their statements that fattening grains are unobtainable and that the selling of unfinished stock is of a forced nature.

Many cases have been cited as to how serious the feed shortage has become, especially of corn. A fair amount of soft corn is available in certain sections of the Corn Belt, but with warm weather moving in rapid fermentation and sprouting is feared so that few farmers in need of corn will risk the chance of having the grain spoil once it is purchased. It being a poor practice to end corn feeding once it is started, there is no choice but to sell hogs regardless of their finish.

### Selling Feeder Hogs

Some extreme cases of inability to buy grain have come to light only recently. A farmer with considerable hog holdings in central Iowa was faced with the fact that his corn supplies were rapidly nearing an end, but try as he might he was unable to secure more grain. The pigs, weighing 115 lbs., were shipped to Chicago where they ordinarily would have gone for feeders. Instead, they were bought for

slaughter. There have been numerous other similar cases and it is believed that the situation will gradually grow worse as the season wears on.

If the selling of unfinished hogs develops as it now threatens, the meat supply situation for the present and the future may be radically changed from earlier forecasts. Any heavy liquidation of light hogs now would naturally mean a heavier tonnage of light pork cuts available, but the selling would dig heavily into future supply prospects. Much of this stock was originally meant to be sold in from 30 to 60 days, and if sold now will mean less pork for the future when not only consumer but foreign demand for relief will be at its peak. On the surface there appears to be little if any relief, and the overall meat supply situation for the future may be expected to take a radical change—and for the worst.

### Pasture Feeding Only

The majority of the hogs that will be held through the feed shortage will be newly farrowed pigs that can be turned on pasture, and wet sows. There will probably be rather liberal selling of gilts and sows that were to be held for breeding this spring and summer, so that outlook for the fall pig crop now appears to be rather gloomy.

Just how serious the movement of light hogs and unfinished stock is can be seen in the average weights of stock being sold on the Chicago market. In the last three or four weeks the daily average weight has dropped from around 270 lbs. to 250 lbs. or less, the sharpest decline in average weights for this time of year on record. Ordinarily, there is a slight increase in weights at this time of year, but the drop in weight has gone unchecked, and will probably be lighter in the next few weeks.

There were further signs of hog selling as this week closed. On Thursday

interior Iowa reported unloadings of 40,000 head, heaviest since late last month. Some of these hogs had been ready to move earlier, but were held up by poor road conditions. The supply at major points next week is expected to be far more liberal than almost any time this month.

## CANADIANS WARNED TO MAINTAIN BRITISH BACON CONSUMPTION

MONTREAL.—Canadian bacon during the war years formed approximately 75 per cent of the total bacon available for ration purposes in Britain, thereby receiving the widest possible distribution and handling by a large section of the distributing trade which previously had confined its interest to other sources of supply.

In future years Canada is bound to find much and severe competition, says W. B. Gornall, acting Canadian animal products trade commissioner, London, England, and it will be only by concentration on the production of the highest type of bacon hog at lowest possible cost that such competition will be successfully met.

Although wartime conditions adversely affected the quality and flavor of Canadian bacon marketed in Britain, there was a considerable advance in the uniformity and type of hog selection and bacon cure. Canada is assured a market in Britain during the next year or two which will enable the bacon industry to develop along lines best suited to meet progressively increasing competition. To cater successfully for the United Kingdom market, weekly shipments the year 'round must, says Gornall, show a low degree of variation in volume and a very high percentage of the best type of bacon.



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## LIVESTOCK ORDER BUYING CO

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Mar. 21, 1946, reported by Office of Production & Marketing Administration:

HOES (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

#### Good and Choice:

120-140 lbs.....	\$14.25-14.85	\$14.80 only	\$.....	\$.....	\$.....
140-160 lbs.....	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.....	14.85 only	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only

#### Medium:

160-220 lbs.....	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
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### ROWS:

#### Good and Choice:

270-300 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only
300-330 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only
330-360 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only
360-400 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only

#### Good:

490-550 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only
450-530 lbs.....	14.10 only	14.05 only	13.75 only	13.90 only	13.85 only

#### Medium:

250-350 lbs.....	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85
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### PIGS (SLTR.):

#### Medium to Choice:

90-120 lbs.....	12.00-14.85	13.50-14.80	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS, AND CALVES:

#### STEERS, Choice:

700-900 lbs.....	16.75-17.50	16.50-17.75	15.75-17.25	16.00-17.00	16.25-17.25
900-1100 lbs.....	17.00-17.75	16.50-17.75	16.00-17.50	16.25-17.35	16.50-17.50
1100-1300 lbs.....	17.25-18.00	16.75-17.90	16.25-17.50	16.50-17.50	16.50-17.50
1300-1500 lbs.....	17.25-18.00	16.75-17.90	16.35-17.50	16.50-17.50	16.50-17.50

#### STEERS, Good:

700-900 lbs.....	15.50-16.75	14.75-16.50	14.50-16.00	15.00-16.25	14.00-16.25
900-1100 lbs.....	16.00-17.00	15.00-16.75	15.00-16.00	15.25-16.50	14.25-16.50
1100-1300 lbs.....	16.00-17.25	15.00-16.75	15.25-16.25	15.50-16.50	14.25-16.50
1300-1500 lbs.....	16.25-17.25	15.00-16.75	15.25-16.25	15.50-16.50	14.25-16.50

#### STEERS, Medium:

700-1100 lbs.....	13.25-15.75	12.50-14.75	12.25-14.50	12.75-14.75	11.50-14.25
1100-1300 lbs.....	13.75-16.00	12.75-15.00	.....	13.75-15.00	11.75-14.25

#### STEERS, Common:

700-1100 lbs.....	11.50-13.75	10.75-12.75	10.50-12.00	10.75-12.25	10.00-11.75
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#### HEIFERS, Choice:

600-800 lbs.....	16.25-17.25	16.25-17.75	15.75-17.00	16.00-17.00	16.00-17.00
800-1000 lbs.....	16.50-17.50	16.50-17.75	15.75-17.25	16.25-17.25	16.00-17.25

#### HEIFERS, Good:

600-800 lbs.....	15.25-16.25	14.25-16.25	14.00-15.50	14.75-16.25	13.75-16.00
800-1000 lbs.....	15.50-16.50	14.25-16.50	14.25-15.75	15.00-16.25	13.75-16.00

#### HEIFERS, Medium:

600-900 lbs.....	12.00-15.25	11.50-14.25	11.00-13.75	11.50-14.50	11.25-13.75
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#### HEIFERS, Common:

500-900 lbs.....	10.00-12.00	9.50-11.50	10.00-11.00	10.25-11.50	9.25-11.25
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### COWS, All Weights:

Good .....	14.00-15.00	12.50-14.25	12.25-14.25	12.25-14.00	11.00-13.25
Medium .....	12.00-14.00	10.00-12.50	10.50-12.25	10.75-12.25	9.50-11.00
Cutter & Com.....	8.25-12.25	8.00-10.00	7.75-10.50	7.75-10.75	7.75-9.50
Canner .....	7.00-8.50	7.00-8.00	6.75-7.75	6.50-7.75	6.75-7.75

### BULLS (Ylgs. Excl.), All Weights:

Beef, good .....	13.75-15.00	13.00-14.00	13.00-13.75	13.50-13.85	13.00-14.25
Sausage, good .....	13.00-13.75	11.50-13.00	12.25-13.00	12.50-13.25	11.75-13.00
Sausage, med. ....	12.25-13.00	10.50-11.50	11.00-12.25	11.25-12.50	10.50-11.75
Sausage, cut. & com.....	10.00-12.25	9.00-10.50	9.00-11.00	8.75-11.25	8.50-10.50

### VEALERS:

Good & choice....	14.25-16.50	13.50-17.90	13.00-15.00	14.00-17.00	14.00-16.00
Com. & med.....	9.50-14.25	9.75-13.50	9.50-13.00	9.00-14.00	9.50-14.00
Cull .....	8.00-9.50	6.50-9.75	8.00-9.50	6.50-9.60	6.50-9.50

### CALVES:

Good & choice....	13.00-14.50	12.50-15.00	12.00-14.50	12.50-15.50	.....
Com. & med.....	10.00-13.00	9.50-12.50	9.50-12.00	9.00-12.50	.....
Cull .....	8.00-10.00	6.50-9.50	8.00-9.50	6.00-9.00	.....

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice....	13.75-16.15	15.50-16.50	15.00-15.50	15.25-15.65	15.00-15.50
Med. & good.....	13.75-15.25	13.50-15.00	13.00-14.75	13.50-15.00	12.75-14.75
Common .....	11.50-13.00	11.50-13.00	11.00-12.50	11.75-13.25	10.50-12.50

#### EWES:

Good & choice....	7.75-8.25	7.00-7.75	7.50-8.00	7.50-8.00	7.50-8.75
Com. & med.....	6.50-7.50	6.00-6.75	6.50-7.35	6.25-7.25	5.50-7.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as comend, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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Dried Beef

**HYGRADE'S**  
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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended March 16, 1946.

	CATTLE		
	Week ended Mar. 16	Prev. week	Cor. 1945
Chicago <sup>1</sup> .....	15,376	13,544	26,504
Kansas City .....	9,032	9,629	17,421
Omaha <sup>2</sup> .....	19,937	19,007	23,425
East St. Louis .....	3,246	4,441	10,073
St. Joseph .....	3,531	2,827	5,668
St. Louis .....	8,330	10,950	11,536
Wichita <sup>3</sup> .....	1,716	1,373	3,260
Philadelphia .....	3,874	3,710	2,400
Indianapolis .....	689	661	2,255
New York & Jersey City .....	11,041	10,676	11,500
Ola. City <sup>4</sup> .....	1,962	1,907	6,384
Cincinnati .....	7,101	5,559	5,972
Denver .....	6,284	7,796	6,932
St. Paul .....	11,532	12,687	14,043
Milwaukee .....	3,554	3,767	3,179
Total .....	107,255	108,814	150,372

\*Cattle and calves.

HOGS		
Chicago <sup>1</sup> .....	62,309	61,565
Kansas City .....	24,588	23,947
Omaha .....	34,242	36,641
East St. Louis <sup>1</sup> .....	49,839	51,870
St. Joseph .....	16,837	11,510
St. Louis .....	25,680	35,080
Wichita .....	2,906	2,633
Philadelphia .....	8,062	10,003
Indianapolis .....	10,265	9,929
New York & Jersey City .....	38,503	40,061
Ola. City .....	7,651	10,191
Cincinnati .....	15,302	10,639
Denver .....	11,432	12,954
St. Paul .....	21,071	22,746
Milwaukee .....	3,717	3,833
Total .....	333,034	343,619

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago <sup>1</sup> .....	20,526	13,622
Kansas City .....	20,496	27,406
Omaha .....	35,011	32,752
East St. Louis .....	5,140	4,858
St. Joseph .....	19,828	21,755
St. Louis .....	15,653	20,266
Wichita .....	7,032	8,712
Philadelphia .....	3,313	2,960
Indianapolis .....	1,867	3,457
New York & Jersey City .....	61,335	63,771
Ola. City .....	10,038	9,355
Cincinnati .....	498	144
Denver .....	13,291	15,294
St. Paul .....	11,841	13,528
Milwaukee .....	1,241	297
Total .....	227,110	238,207

†Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Mar. 18, 1946:

<b>CATTLE:</b>		
Steers, gd. & ch. ....	\$18.00@18.60	
Cows, com. & med. ....	10.50@12.50	
Cows, can. & cut. ....	7.50@ 9.75	
Bulls, com. & gd. ....	10.75@13.00	
<b>CALVES:</b>		
Vealers, gd. & ch. ....	\$ 18.60	
Calves, med. to gd. ....	14.00@16.50	
<b>HOGS:</b>		
Gd. & ch. ....	\$15.30	
<b>LAMBS:</b>		
Lambs, med. to ch. ....	\$16.50@16.90	
Ewes, med. to gd. ....	5.00@ 8.00	

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Mar. 16, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable .....	678	776	338	406
Total (incl. directs) .....	5,835	5,814	17,435	45,710
Previous week:				
Salable .....	718	708	357	545
Total (incl. directs) .....	5,920	7,798	19,406	52,288

\*Includes hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Mar. 21.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:

160-180 lb. ....	\$13.75@14.45
180-240 lb. ....	14.20@14.45
240-330 lb. ....	14.20@14.45
330-360 lb. ....	14.20@14.45

Sows:

270-330 lb. ....	\$13.45@13.75
400-550 lb. ....	13.40@13.75

Receipts of hogs at Corn Belt markets, for the week ended Mar. 21 were as follows.

	This week	Same day last wk.
Mar. 15 .....	24,500	28,900
Mar. 16 .....	18,300	11,900
Mar. 18 .....	24,000	31,500
Mar. 19 .....	16,300	29,600
Mar. 20 .....	26,800	28,000
Mar. 21 .....	40,000	21,900

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended March 16 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 16 .....	244,000	317,000	277,000	
Mar. 9 .....	249,000	321,000	314,000	
1945 .....	264,000	287,000	282,000	
1944 .....	208,000	717,000	246,000	
1943 .....	220,000	429,000	298,000	
AT 11 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 16 .....	177,000	227,000	178,000	
Mar. 9 .....	174,000	219,000	196,000	
1945 .....	188,000	189,000	177,000	
1944 .....	151,000	521,000	164,000	
1943 .....	158,000	295,000	190,000	

AT 7 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 16 .....	177,000	227,000	178,000	
Mar. 9 .....	174,000	219,000	196,000	
1945 .....	188,000	189,000	177,000	
1944 .....	151,000	521,000	164,000	
1943 .....	158,000	295,000	190,000	

## STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states<sup>1</sup> in February, 1946.

	Cattle and Calves Feb. 1946	Feb. 1945
Stockyards .....	79,032	64,745
Direct .....	18,368	7,498
Total, Feb. ....	97,400	72,243
Jan.-Feb., 1946 .....	194,515	185,639

	Sheep and Lambs Feb. 1946	Feb. 1945
Stockyards .....	101,519	64,107
Direct .....	52,976	18,041
Total, Feb. ....	154,495	82,148
Jan.-Feb., 1946 .....	256,309	208,663

<sup>1</sup>Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 16, 1946, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 1,560 hogs; Swift, 148 hogs and 1,218 shippers; Wilson, 1,755 hogs; Agar, 1,570 hogs; Shippers, 4,006 hogs; Others, 17,411 hogs.  
Total: 15,376 cattle; 2,398 calves; 30,637 hogs; 20,526 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	594	207	610
Cudahy	610	270	352
Swift	607	240	531
Wilson	581	398	467
Campbell	972	...	...
Korham	1,335	...	...
Others	12,550	278	3,000
Total	17,519	1,453	5,866

### OMAHA

Cattle & Calves	Hogs	Sheep
Armour	3,570	4,094
Cudahy	4,218	3,048
Swift	4,864	2,392
Wilson	2,607	2,669
Independent	...	1,260
Others	...	8,131

Cattle and calves: Eagle, 129; Greater Omaha, 116; Hoffmann, 116; Rothchild, 530; Roth, 327; South Omaha, 1,023; Kingan, 964; Merchants, 75; Live Stock, 58.  
Total: 21,315 cattle and calves; 21,594 hogs and 32,372 sheep.

### E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	477	1,401	3,137
Swift	571	884	2,689
Bauer	845	...	239
Krey	...	1,156	...
Hell	...	1,154	...
Laclede	...	1,586	...
Seloff	...	240	...
Others	1,653	145	3,271
Shippers	1,291	3,318	12,820
Total	8,537	5,748	28,866

### ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	1,371	260	3,764
Armour	456	95	3,197
Others	4,274	509	1,689
Total	6,101	864	8,650

Not including 3 cattle, 44 calves, 9,002 hogs and 1,925 sheep bought direct.

### SIoux CITY

Cattle	Calves	Hogs	Sheep
Cudahy	3,426	29	7,280
Armour	2,601	33	8,080
Swift	1,515	41	4,674
Others	802	...	...
Shippers	14,409	6	10,076
Total	22,846	109	30,110

### WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	321	271	1,905
Gaggen	...	...	...
Wain	254	...	...
Duan	...	...	...
Oettinger	94	...	50
Dold	110	...	609
Shawver	35	...	153
Others	2,917	...	1,879
Total	3,731	271	4,785

### OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	456	363	742
Wilson	292	355	631
Others	280	6	762
Total	1,037	724	2,135

Not including 231 cattle, 5,516 hogs and 7,332 sheep bought direct.

### CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's	...	...	400
Kahn's	333	...	2,263
Lorey	5	...	131
Meyer	2	...	1,734
Schlaefter	139	74	...
Schroth	143	...	1,834
National	75	...	...
Others	1,314	980	1,115
Shippers	197	514	1,741
Total	2,208	1,577	10,558

Not including 5,289 cattle and 3,229 hogs bought direct.

### FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	236	244	1,409
Swift	119	111	1,673
Blue	...	...	...
Bonnet	69	2	61
City	115	3	313
Rosenthal	46	2	533
Total	585	362	4,049

### DENVER

Cattle	Calves	Hogs	Sheep
Armour	757	98	3,351
Swift	1,575	108	3,517
Cudahy	698	...	2,484
Others	3,046	145	1,720
Total	6,076	351	11,072

### ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	1,561	2,824	8,598
Cudahy	738	784	...
Rifkin	789	123	...
Superior	1,938	...	...
Swift	4,397	4,843	12,473
Others	3,060	2,007	...
Total	12,484	10,581	21,071

### TOTAL PACKER PURCHASES

	Week ended Mar. 16	Prev. week, 1945
Cattle	117,845	121,238
Hogs	179,170	182,454
Sheep	172,512	173,250

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

Cattle	Calves	Hogs	Sheep
Mar. 15	1,269	385	5,930
Mar. 16	202	57	5,074
Mar. 18	15,214	921	9,113
Mar. 19	6,124	714	9,444
Mar. 20	10,161	757	11,358
Mar. 21	5,000	800	13,000

\*Including 329 cattle, 251 calves, 22,197 hogs and 5,583 sheep direct to packers.

#### SHIPMENTS

Cattle	Calves	Hogs	Sheep
Mar. 15	1,633	...	1,339
Mar. 16	354	...	179
Mar. 18	3,107	270	749
Mar. 19	4,238	252	1,326
Mar. 20	6,495	260	1,271
Mar. 21	4,200	200	1,500

#### MARCH RECEIPTS

	1946	1945
Cattle	122,438	154,210
Calves	10,327	11,907
Hogs	167,924	164,670
Sheep	166,252	167,052

#### MARCH SHIPMENTS

	1946	1945
Cattle	74,470	64,396
Hogs	20,643	22,180
Sheep	24,432	24,671

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Mar. 21, 1946:

	Week ended Mar. 21	Prev. week
Packers' purch.	19,203	23,892
Shippers' purch.	5,685	8,282
Total	24,888	32,174

### PACIFIC COAST LIVESTOCK

Receipts for five days ended March 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,678	1,121	1,032	2,748
San Francisco	732	113	900	2,600
Portland	2,325	210	575	240

# AROMIX

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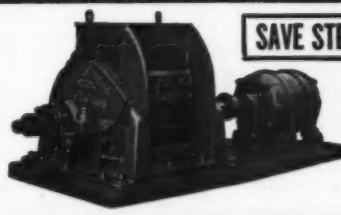
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## CORPORATION

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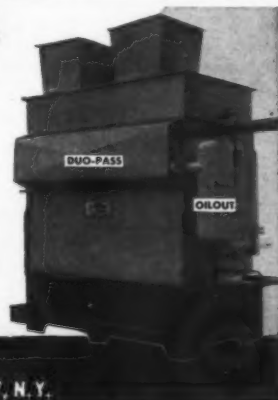
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Builders of Machinery Since 1854  
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### Aero CONDENSER with Duo-Pass and Oilout

Save power and increase capacity; keep tubes free from scale; remove oil from the refrigerant; save over 95% of condenser water.



### NIAGARA BLOWER CO.

6 EAST 45th ST., NEW YORK 17, N.Y.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending March 16, 1946...	4,431	2,305	577
	Week previous	3,410	1,917	730
	Same week year ago	3,847	1,907	2,080
COWS, carcass	Week ending March 16, 1946...	2,263	2,478	874
	Week previous	2,869	3,932	849
	Same week year ago	1,398	2,269	737
BULLS, carcass	Week ending March 16, 1946...	193	19	80
	Week previous	239	21	80
	Same week year ago	44	10	29
VEAL, carcass	Week ending March 16, 1946...	12,232	890	850
	Week previous	16,170	880	734
	Same week year ago	7,524	858	912
LAMB, carcass	Week ending March 16, 1946...	46,875	12,423	18,767
	Week previous	56,954	12,427	15,622
	Same week year ago	27,127	7,838	17,880
MUTTON, carcass	Week ending March 16, 1946...	3,463	112	870
	Week previous	4,607	828	2,301
	Same week year ago	3,112	480	1,704
PORK CUTS, lbs.	Week ending March 16, 1946...	950,849	468,118	82,096
	Week previous	...	498,355	...
	Same week year ago	581,119	345,286	64,418
BEEF CUTS, lbs.	Week ending March 16, 1946...	348,745	...	...
	Week previous	...	...	...
	Same week year ago	272,082	...	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending March 16, 1946...	11,041	3,874	...
	Week previous	10,676	3,710	...
	Same week year ago	11,513	2,614	...
CALVES, head	Week ending March 16, 1946...	7,337	2,386	...
	Week previous	7,938	2,195	...
	Same week year ago	5,354	2,402	...
HOGS, head	Week ending March 16, 1946...	38,503	8,062	...
	Week previous	40,061	10,023	...
	Same week year ago	35,584	9,692	...
SHEEP, head	Week ending March 16, 1946...	61,335	3,313	...
	Week previous	63,771	2,990	...
	Same week year ago	38,078	2,123	...

Country dressed product at New York totaled 14,607 veal, — hogs and 85 lambs. Previous week 13,277 veal, 3 hogs and 240 lambs in addition to that shown above.

## WEEKLY INSPECTED SLAUGHTER

Inspected livestock slaughter at 32 centers during the week ended March 16 showed further declines when compared with a week earlier. However, the hog and sheep and lamb total maintained fair margins over those of last year but cattle and calf kill was smaller. Hog slaughter is now pretty near in line with that of last year.

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City...	11,041	7,337	38,503	61,335
Baltimore, Philadelphia	4,713	810	18,532	2,080
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	10,855	2,913	37,335	5,580
Chicago, Elburn	18,881	6,359	62,369	20,620
St. Paul-Wis. Group	19,538	32,010	69,145	14,581
St. Louis Area	4,564	4,282	49,839	11,581
Sioux City	8,330	161	25,680	15,063
Omaha	19,259	678	34,242	35,011
Kansas City	9,033	3,092	24,588	20,494
Iowa & So. Minn.	10,157	3,715	127,798	42,170
<b>SOUTHEAST</b>				
...	1,991	2,122	21,843	...
<b>SOUTH CENTRAL WEST</b>				
...	6,620	2,097	39,709	53,360
<b>ROCKY MOUNTAIN</b>				
...	7,112	249	12,430	14,516
<b>PACIFIC</b>				
...	18,159	2,503	25,945	67,213
Total	150,281	68,528	588,193	376,511
Total last week	156,475	66,263	629,946	406,385
Total last year	303,423	89,770	539,109	530,112

\*Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended Mar. 15	565	72	15,801
Last week	834	514	15,696
Last year	1,222	353	17,970

## PHILADELPHIA BONELESS BEEF CO.

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## SEE PAGE 45 OPPOSITE FOR ADDITIONAL "CLASSIFIEDS"

### Plants Wanted

#### Rendering Plant Wanted

We are interested in purchasing fully equipped rendering plant. We are the principals and are prepared to act quickly. Send full details. All information strictly confidential. W-60, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT WANTED, mid-west, with capacity of 500 to 1000 hogs weekly. Government inspection preferred, with R.R. siding.

Chas. Abrams 68 North 2nd Street Philadelphia 6, Pa.

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. E.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HAVE CLIENTS to buy packing plants in midwest. Prompt cash, confidential deal. Call or write Mr. Stanek, % S. A. Van Dyk, 120 S. La Salle St., Chicago 5, Ill. Phone: Andover 1920.

WANTED: To buy interest or whole small packing plant located in Wisconsin, Minnesota or other central state. Past operations will have to bear strictest investigations in regard to profits. Give full particulars. W-77, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Plants for Sale

FOR SALE: Well established rendering plant, fireproof buildings, eighty-two acres of land, good office building. Plant is fully equipped, and located 77 miles north of Milwaukee, Wisconsin. FS-76, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Miscellaneous

WE DO CUSTOM  
BONING AND CURING  
UNDER GOVERNMENT  
INSPECTION

WE DO CUSTOM  
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CONSUMERS ONLY  
REASONABLE RATES

New York Meat Packing Co., Inc.  
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### LOOKING FOR STORAGE?

Have available prompt shipment 5 M and 10 M gal. used tank car shells, with and without coils, reasonable. W-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Miscellaneous

We are in the market to buy  
**CANNED MEATS**

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Vienna sausage Bacon  
and other quality canned meat products.

MARTIN PACKING COMPANY  
127 Belmont Ave. Newark 3, N. J.

We want to buy

**RENDERED BEEF FAT**  
any quantity, in 50 lb. containers or  
tierces.

MARTIN PACKING COMPANY  
127 Belmont Ave. Newark 3, N. J.

### Southern Distributor

Responsible party desires for southern territory, complete line of beef, pork, sausage, canned meats and cheese, car quantities. Outstanding sausage sales. Will purchase outright or handle on brokerage basis. W-79, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Long established food products concern desires taking on additional lines, through part interest or purchase, with present management remaining. Principals only. Reply, stating details. W-41, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED TO BUY: Lambs' tongues and pig's feet. Write Oneida Packing Co., Inc., 707 South St., Utica 3, New York.



# CLASSIFIED ADVERTISEMENTS

IN ALSO BOTTOM OF PAGE 44

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

Unemployed, not valid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

## Position Wanted

### Comptroller-Accountant

20 years' experience with meat packing company. At present am chief accountant in charge of accounting, cost accounting, payroll, government reports and general office routine. 40 years of age, married, college education. W-2, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Have had 20 years' experience in buying, producing and sales ends of meat packing industry. Now located in southwest in employ of U. S. government in quartermaster buying end. Have large acquaintance with meat packers in Texas and adjoining states who could be induced to ship products east. Interested in brokerage arrangement or managing a plant now operating or one that has been closed and ready to be reopened. W-73, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FROZEN FOODS production and sales executive, extensive meat background, experienced in pre-cooked and frozen foods. Well known east-west area, seeks connection with meat packer. Excellent references and financial standing. W-68, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOREMAN: Sausage factory. Eighteen years' experience in sausage room and smoked meat department. Can train help, buy supplies, etc., or can take complete charge of small plant. Wire or phone any time. W. J. Wilson, 1511 North 11th St., Fort Smith, Ark. Phone 3477.

CATTLE BUYER: Experienced all kinds. With large packer past eleven years. Single, age 36. Available immediately. Go anywhere. Best references. W-74, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

### Wanted Advertising and Sales Promotion Assistant

with general experience in meats. Should know something about meat packaging, label design and the M. I. D. Job is in the middle-west—not in Chicago. Give details of experience and salary expectations in letter to

W-57, THE NATIONAL PROVISIONER,  
407 S. Dearborn St.,  
Chicago 5, Ill.

PLANT SUPERINTENDENT: Exceptional opportunity to take full charge of processing and development for meat packing and sausage manufacturing business slaughtering approximately 2,000 hogs, 150 cattle, and manufacturing 175,000 pounds sausage products per month. Must be experienced and willing to demonstrate ability as well as train and manage plant personnel. An executive type man is required who can maintain high quality and efficient production while planning to meet changing economic and competitive conditions. Salary will fit the needs of the man selected. Apply in writing, with photograph, giving complete details of background, experience and all relevant qualifications to—John E. Hartman, Management Service Company, 1737 Chestnut St., Philadelphia 3, Pa.

WANTED: A working sausage foreman for a small Pennsylvania sausage kitchen. Must know leaves and be thoroughly experienced. Write giving full details. W-72, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Salesman to cover the states of Iowa, Wisconsin and Minnesota. Write for particulars. Meat Industry Suppliers, 4432 S. Ashland Ave., Chicago 9, Ill.

## Help Wanted

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in mid-west. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-358, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LICENSED VETERINARIAN: To conduct anti and post-mortem inspections in beef and veal slaughtering plant in small town in central Minnesota. Plenty of opportunity and time to conduct private practice. Give references and salary expected. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man thoroughly familiar with all phases of production of infant foods. Must be expert on quality. Good opportunity for the right man with concern of wide reputation. Give full particulars. W-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced pork kill cut foreman. Splendid opportunity with aggressive eastern packer. References required. Apply Box W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced sausage maker, to take charge of sausage kitchen. Lancaster Packing Co., 820 N. Christian St., Lancaster, Pa.

## Equipment Wanted

### WANTED TO BUY

4 retorts upright 8' high 4 dia. with baskets. 1-5002 9c sausage stuffer. Smith Equipment Co., Inc., 95 Forsyth St., New York, N. Y.

WANTED: A wet rendering tank with gate valve on bottom, about four hundred gallon capacity; also a Brecht trip cleaner, medium size. Graf Packing Company, Mercedes, Texas.

WANTED: One 10-pocket M & S filler suitable for corned beef hash size 300 and 401 cans. Albert F. Goetze, Inc., P. O. Box 1017, Baltimore 3, Maryland.

## Equipment for Sale

### MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meehan crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1-#1 meat grinder; 1-227 Buffalo silent cutter; 1-Cresay #35 and 1-Victor #23 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

### Sausage Machinery for Sale

400-lb. Randall air stuffer without compressor. 66 B. S. Buffalo meat grinder, chain drive, without motor. Used, in good condition, reasonable price. Rebuilt #2 Buffalo silent cutter, 100 lbs. capacity pulley drive. Reasonable. New York city vicinity.

FS-78, THE NATIONAL PROVISIONER,  
740 Lexington Ave., New York 22, N. Y.

FOR SALE: Three (3) 1100 ton French presses complete with steam pumps, recording gauges, air control, valves. Used less than one year. Now available. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: 8 Anderson #1 Expellers: one 5 by 12 wet cooker, one Mitter & Merrill bog. Phoenix Tallow Co., Phoenix, Ariz.

FOR SALE: New Rujak 500-ton crackling press in the original crating with new steam pump, complete valves, pressure gauges, governor. Philip Cuddeback, Box 55, Waterloo, N. Y.

FOR SALE: One 4x7 horizontal cooker with motor and gear reducer, used only 2 years. One No. 15 CRC Mitte & Merrill bog. Pontiac Hide Co., Oxford, Michigan.

## Equipment for Sale

### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant & Co. include below a list of machinery items offered for sale for the first time. Prices are FOB shipping points, subject to prior sale. Write for complete listings in the type equipment you are in the market for.

- 1-HOIST, 1 ton, Detroit Hoist, with trolley for I Beam, 1 1/2 HP high torque motor, lowhead type.....\$ 800.00
- 1-MEAT GRINDER, Cleveland, 15 HP motor, rabbit bearings, 8 1/2" plates, 6 knives and plates.....550.00
- 1-SILENT CUTTER, #43 Buffalo, 25 HP motor, starter.....425.00
- 1-SAUSAGE STUFFER, 200# Oppenheimer with valves.....185.00
- 1-AIR COMPRESSOR, Curtis, 3 1/2 by 3 1/2" duplex, 5 HP, with tank.....185.00
- 1-KETTLE, rectangular, steel, 500 gallon, 43x28x60", stands 4' above floor, discharges thru bottom to 24x18x60" cooling tank.....385.00
- 1-KETTLE, Steam Jacketed, 38"x34" on 3 legs.....235.00
- 1-KETTLE, Steam Jacketed, 32"x34" on 3 legs.....125.00
- 40-SMOKEHOUSE CAGES, double trolley, 4 station, with extra station added, size 40" high, 48" deep, 44" wide, for 42 1/2" smokesticks, each.....18.50
- 2-FLAKE-ICERS, York, complete, each.....900.00
- 1200' AMMONIA COILS, 2" with return bends, per foot......15
- 450' AMMONIA COILS, 1 1/4" with return bends, per foot......12
- 4620' AMMONIA COILS, Fin Type, 5/8 gal. cont. tubes in fin deflectors, galv. drip pans, valves, per foot......20
- 1-AMMONIA COMPRESSOR, 5x5 Frick, Serial #229247, 10 HP Grooved V Belt.....700.00
- 2-AMMONIA CONDENSERS, horizontal, shell and tube, 15' long, 15" wide, about 46 1 1/4" tubes, each.....300.00
- 1-GREASE STORAGE TANK, 6300 gallons, 12' dia., 9'10" high, riveted, upright, 8 1/2" steel.....450.00
- 1-DIESEL ENGINE, 36 HP, with compressor, motor, 2 tanks.....2000.00
- 1-GLYCERINE DISTILLATION UNIT, including still, evaporator, condenser, superheater, filter presses, etc., details on request.....
- 1-WELL PUMP, Sterling, 80 GPM, 10 HP, practically new.....700.00
- 1-HOT WATER HEATER, or steam condenser, 38" dia. by 68" long, 82 2" brass tubes vertical, with base, excellent condition.....1500.00
- 2-CONVEYORS, 6' portable with motors, speed reducers, 12' belt, each.....150.00
- 1-CONVEYOR, portable, wood slats, 10' incline, with 2 HP motor.....875.00
- 2-BLOWERS, Connorsville, size 35 with 2 HP motors, each.....95.00
- 1-TANK, 53x40x20, on legs, 1/4" steel, bottom outlet, like new.....40.00
- 1-UNIT COOLER, hanging type, McCord 21"x21" opening, direct ammonia expansion valve, with fan.....75.00
- 2-UNIT COOLERS, hanging type, Peerless, 15"x15" opening, direct ammonia expansion valve, with fan, each.....60.00

Please contact us immediately by telephone, wire or mail if you are interested in any of the above, or in any other equipment. We also solicit your own offerings of surplus and idle equipment, as we have buyers in the market for most types of packing house equipment.

### PLEASE NOTE NEW ADDRESS AND TELEPHONE NUMBERS

### BARLIANT AND COMPANY

Brokers - Sales Agents  
1740 Greenleaf—Sheldrake 3313-3314-  
3315—Chicago 26, Illinois

Specialists in USED, REBUILT and NEW  
PACKING HOUSE MACHINERY, EQUIP-  
MENT and SUPPLIES.

# Meat and Gravy

We begin this item by raising our right hand and solemnly swearing that the following is an exact transcript of a letter received by John Dooley of Armour and Company, Chicago, which he thoughtfully forwarded to us. The writer, a native of Lagos, Nigeria, B. W. A., explains: "Your name and address was seen in a magazine called THE NATIONAL PROVISIONER and I am very much pleased to write you. I beg to submit and explain my contemplation which I have no doubt will be appreciated by you. Your kind correspondence was well introduced to me in the magazine and makes me more attracted in communicating you through this letter. . . Now, my aim of writing you is just to be given the privilege of securing your affectionate, being as a friend who will be able to correspond with me from afar. I hope you will agree to my suggestion. . . Now, Lagos is highly ranged in the production of native articles. But such articles as fountain pens and flutes cannot be obtained. As these articles are easily obtained in the states, I seized this golden opportunity of asking for these articles from you. . . Now I shall think it very kindly if you can send me A FOUNTAIN PEN, A CAMERA AND A FLUTE (caps are the writer's—editor's note). On receipt of these articles, you shall be glad to receive the articles you require from me. . . Please, when sending the articles, pack and parcel them diligently and tightly so that they may not be miscarried. Hoping to receive these articles as quickly as possible, I am, fraternally yours, M. A. Amao."



Sherman Wade, of Opal, Wyo., is nursing six stitches in his face because he was kicked by a dead horse. Wade was removing the hide 15 minutes after the horse had been killed. A front leg kicked out in a muscular spasm and the hoof struck Wade in the face.



## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Twenty-five years ago this month, THE NATIONAL PROVISIONER announced details of new "wage readjustments and revision of working hours for packing plant employes in all the large centers." The effective date was originally set as March 14, 1921, but was later deferred for six months. Some of the changes were explained as follows: "The new wage scale reduces the pay of all hourly employes by 8c an hour. Piece-work rates are reduced 12½ per cent. Time and a half pay is provided after 54 hours in any week. At present, the lowest rate paid labor is 53c an hour. Under the new scale, this will be cut to 45c, or slightly more than a 15 per cent reduction." One of the big packers, in commenting on the lowering of basic wage rates, contended: "Despite the lower rate, employes can probably earn as much or more than under existing conditions. The 40-hour minimum wage with its basic 8-hour day has demonstrated positively during the two years that it has been in effect that it results in decreased weekly wage earnings for the employes. The adjustment should enable all plant employes to average 48 hours work per week." Many employes took a different viewpoint, however, pointing out that for working 8 hours a day, 6 days a week, they would receive a total wage of only \$21.60. Union leaders threatened a strike unless the decision to reduce wage rates was retracted. The dissension which followed brought about a walkout late in 1921, with the union suffering a stinging defeat within two months.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandize more profitably. Their advertisements offer opportunities to you which you should not overlook.

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